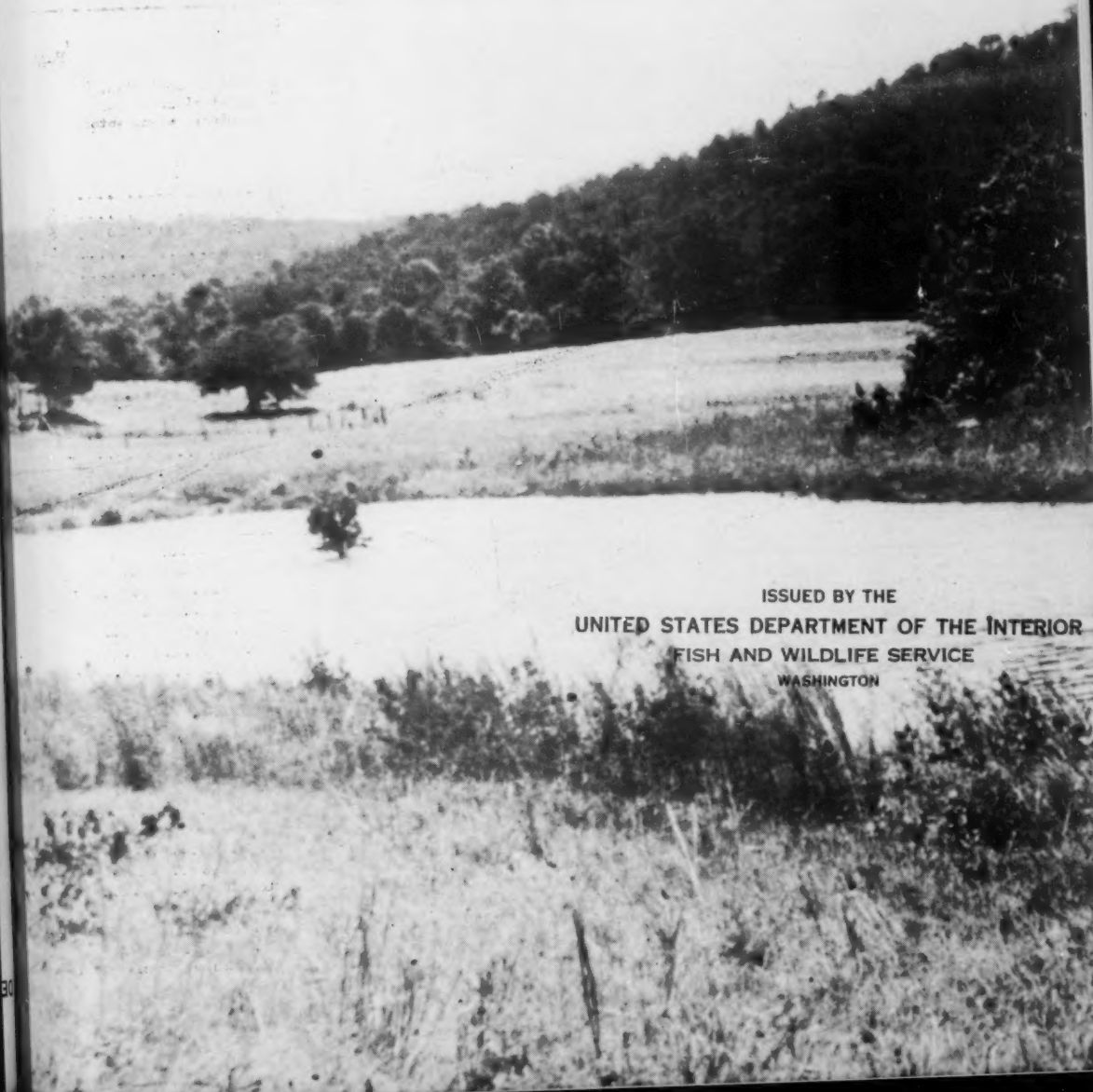


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FISHERY MARKET NEWS

NOVEMBER 1942



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WASHINGTON



FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

PREPARED IN THE DIVISION OF FISHERY INDUSTRIES

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FOOD PRODUCTION IN FARM FISH PONDS

By

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U. S. Fish and Wildlife Service

Before the war the fish ponds of central Europe, managed on a cropping basis, produced significant quantities of food fish, largely carp. Trade statistics covering this industry were incomplete, but they were sufficient to show that the commercial culture of pondfishes was of considerable consequence among the food-producing enterprises of Germany, Poland, Hungary, and the contiguous States. There is no reason to suppose that the exploitation of these resources has ceased under Axis domination.

The fact that an acre of impounded water may provide food values equivalent to the yield of ordinary agricultural crops from a comparable land area has long been known in the United States. Until recently this fact has been recognized principally by research men and experimenters, and has not been capitalized on for practical purposes. Within the last decade experiments have been undertaken by various agencies, including the Fish and Wildlife Service, its predecessor, the United States Bureau of Fisheries, and State Agricultural Colleges and Conservation Departments, looking toward the development of procedures for a practical application of this principle. The studies of Swingle and Smith at the Alabama Polytechnic Institute, Auburn, Alabama, in particular, have been responsible for a widespread interest in farm pond-fish production.

The problem of employing such data on a practical basis is twofold. It was first necessary to devise simple, practical management measures which would enable the average landowner to crop an area of impounded water similar to the handling of his pasture and tillage areas. The basic principles of such husbandry have been established sufficiently well to give a working formula for a program of farm fish culture. It was further necessary to stimulate development of the ponds themselves since natural ponds are rarely capable of being managed so as to achieve maximum production of fish.

The technique of farm-pond management is built around fertilization. Nitrogen, phosphorous, potassium, and lime, applied to the pond in a similar manner and by the same fertilizing agents as is done with land, induce a heavy development of semi-microscopic aquatic plants designated as phytoplankton. The popular term for this common phenomenon is "water bloom". This bloom is the fundamental basis for a complex food chain or cycle which leads up through organisms of increasingly complex organization to the level of animals large enough to be consumed by fish directly as food. For example, daphnia or "water fleas" may be the second or third step in this chain, and they are a vital food factor to the young of most of the common pondfishes. Certain species of fish, such as the minnows and bluegill sunfish, can utilize the natural pond food organisms more directly. Such fish are termed a "forage species", for they serve as forage to the more predacious types of fish such as the largemouth black bass. The second major element in pond management is to assure a proper balance between the forage fish and the predators. The latter are not necessarily the end-product or crop, since the forage fish also are valuable for human use.

The foregoing processes occur under a definite limitation or ceiling, which is the inherent production potentiality of the pond. Neither land or water will produce animal or vegetable food beyond a certain maximum level. The object of management is to make the pond yield this maximum, whatever it may be. It may be said at this point that the practical maximum for average fertilized ponds is commonly accepted as from 500 to 600 pounds of fish flesh per acre per year. Not all of this is usable for food since it includes forage species and the year's crop of immature fish.

The ratio between predatory and forage species is a vital element since the latter are extremely prolific and the population will quickly increase to the point where there is not

enough food for the individual. This results in the "stunting" of semi-starvation, and the crop consists of large numbers of individuals too small for use as food. The undersized fish are the weeds in the pond pasturage, and predation is a system of automatic weeding. Finally, there must be a complete harvesting of each year's crop, for an increase of forage species may change the composition of the fish population so that the utility of the crop is largely lost.

It is now possible to place in the hands of the farmer a set of simple, workable instructions which will enable him to operate a fish pond as an integral part of his farming schedule and to realize from it two or three hundred pounds of usable fish per acre for a period of several years. The species employed are generally largemouth black bass and bluegill sunfish; but crappie, or other members of the sunfish family, as well as catfish, may be used as the seed stock.

On the face of it, the whole idea might appear to be merely a scheme to provide recreation and make farm life more attractive, and to be without significance as far as the national food economy is concerned. This would be true unless the farm ponds are developed and stocked on an extensive scale. The Soil Conservation Service of the United States Department of Agriculture and the Fish and Wildlife Service have a program which is impressive in its scope. Acting through the local soil conservation districts, or sometimes through the County Agricultural Agents, the Department of Agriculture urges the farmers to construct the ponds and supplies technical advice and guidance in the actual construction. Since the ponds are generally small, ranging from one to five acres in area, they present no difficult engineering problems, and can be constructed by the landowner with his own facilities and with a minimum cash outlay. The ponds also have values for agriculture beyond the mere production of fish. Technicians of the Soil Conservation Service are available to give helpful advice on the control and management of the pond after it is completed and stocked.

The initial stocking, and any subsequent stocking which may be required, is accomplished by the allotment of small fingerlings from Federal or State hatcheries. The species assigned are allotted in proper numerical proportions determined by the size of each pond stocked. During the early part of 1941, the Fish and Wildlife Service consigned some 800,000 young fish to farm ponds although the general program was just getting under way. At the present time, at least six of the Federal hatcheries will have to devote the greater part of their pond fish output to meeting farm pond demands.

As a prospectus of what this program might lead to, the Soil Conservation Service has estimated that if fifteen out of every one hundred farms in six southeastern states develop ponds, these ponds may be expected to yield 40 million pounds of edible fish. They estimate that Texas alone may support enough ranch ponds and stock tanks to yield an output of 35 million pounds of fish. These estimates are based upon an analysis of actual data and not upon guesswork. The actual magnitude of the program will, of course, be governed by the extent of farmer cooperation. As of December 31, 1940, 10,938 ponds and reservoirs had been constructed by farmers and ranchers cooperating with the Soil Conservation Service, and 4,000 additional ponds had been planned.

Agencies interested in this program view it first as an attempt to add tens of millions of pounds of protein to the nation's food war chest. This increment would be derived largely from resources now unutilized. To this tangible return must be added intangible recreational values. It is not possible to say at this time that the farm ponds will produce cash crops. The first intent is to produce fish for home consumption by the farm families, friends, and neighbors. This offers no competition to the fishing industry since the farm fish will be produced in rural areas which are negligible outlets in the marketing of seafoods. Even if the gross production should warrant, farm-grown fish will hardly enter the regular channels of distribution since they originate in rural sections, and the individual lots would be so small that they could not be handled on an economic basis. Such locally-produced, locally-consumed fish will release other agricultural products which the farmer can ship, or will reduce the volume of foodstuffs which might have to be transported to the farm. Another factor tending to keep these fish out of commercial distribution channels is the fact that most of the states now have laws prohibiting the commercialization of bass, sunfish, and other pond species.

Possibly by utilizing other species, such as catfish, which can be fed artificially, the farm fish pond can be managed so as to convert surplus farm commodities into revenue.

This would involve feeding fish upon grains, surplus dairy products, etc., as a means of increasing the fish crop to a marketable volume. Such a procedure was the basis of the commercial culture of pond-fish in Europe and is the principle followed in the commercial trout hatcheries in this country. Studies intended to reveal the practicability of such an enterprise are being undertaken, as well as further experiments upon fertilizers which may be substituted for the commercial fertilizers now becoming unobtainable.

There is full recognition that natural conditions will control any merging of agriculture and aquiculture. In the northern states, prolonged cold seasons will retard the growth of fish and curtail the pond production. The production of edible fish in one year's time in the South may not be duplicated where ice covers the ponds for five months of the year. Farm ponds cannot be constructed in arid regions. High-priced farm lands probably will not be devoted to fish production even if well watered. Nevertheless, in at least a dozen states, conditions are entirely favorable, and, in others, specific areas are suitable.

In advocating a fish pond on every farm which can maintain it, Federal and State agencies are hoping to make a moderate but significant contribution toward meeting a food stringency, are convinced that sound farming practices will be strengthened, and are assured that the conservation of wildlife will be benefited.

O-O-O

NEW WEAPON AGAINST OYSTER-KILLING STARFISH

By

Dr. V. L. Loosanoff, Aquatic Biologist
U. S. Fish and Wildlife Service

The starfish which kill and devour millions of young oysters on the cultivated oyster beds of New England are now facing a new "secret weapon" which biologists of the Service devised for their destruction. Even the famous "defense in depth" will not help the marauders, because the new device will find and kill them even in deep water.

The new weapon is a machine for spreading quicklime on starfish-infested bottoms. As has been recently demonstrated by the author and James B. Engle, Service biologist, particles of lime coming in contact with a starfish embed themselves in the membrane covering the animal, creating lesions and wounds which eventually kill it. Therefore, the main principle of the device is the distribution of lime on the bottom very uniformly so that the majority or, if possible, all the starfish will be affected by the chemical.

The lime spreader was devised by the staff of the Fish and Wildlife Service Laboratory at Milford, Connecticut, and built by Mr. J. Lucash, Station Foreman at the same institution. Many local oyster companies cooperated in the construction of the spreader by loaning the laboratory certain parts and materials which now, because of the war conditions, cannot be easily purchased. Thus, a pump, a long 2-inch rubber hose, and other items, were "lend-leased" for the construction of the machine.

The mechanical features of the new apparatus, which can be installed easily on any oyster boat, are rather simple. The hopper, (A) in Figures 1 and 2, is filled with the dry unslaked lime. Then the lime is started in motion by turning the crank attached to a worm-feeder, similar to that used in automatic coal stokers, which pulls definite quantities of lime from the hopper to the pipe leading to the mixing chamber (D). In this pipe (E) as well as in the bottom of the mixing chamber are clean-out plugs that can be removed in an emergency to free the system of clogging lime without dismantling the whole unit.

The mixing chamber is constructed of larger bore than the pipe leading from the worm-feed housing to permit the lime to drop freely into it. At this point, a pump (H) picks up the water through a pipe (C) with one end several feet below the surface of the water outside and the other end attached to the mixing chamber. The resulting mixture or suspension of lime and sea water is then drawn by the same pump from the mixing chamber and through the pump itself into the flexible hose line (K) attached to the distributing head (Fig. 3) which rolls over the bottom on wheels just above the starfish.

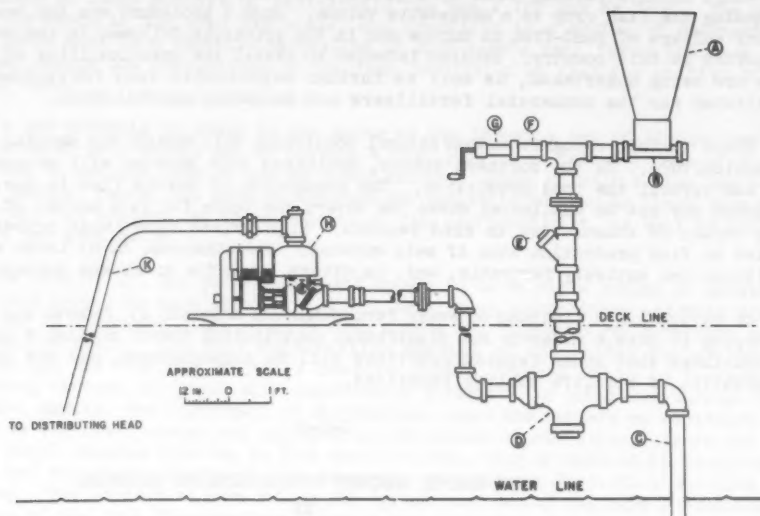


FIG. 1. ASSEMBLY OF LIME MIXING AND PUMPING UNITS

- | | |
|--|--|
| A. Hopper for receiving lime. | E. Clean-out plug. |
| B. Worm-feed delivery unit. | F. Universal joint housing. |
| C. Sea water intake pipe. | G. Packing unit to maintain airtight joint around crank shaft. |
| D. Mixing chamber for lime and sea water. | H. Self priming centrifugal pump, 10,000 gal. per hr. |
| K. Flexible hose connecting to distributor head. | |

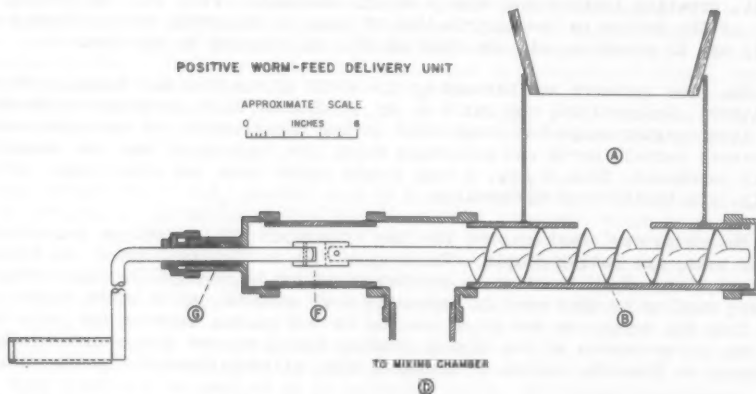


FIG. 2. WORM-FEED DELIVERY UNIT. (Letters correspond to those on Fig. 1)

- | | |
|--|-----------------------|
| A. Hopper for receiving lime. | D. To mixing chamber. |
| B. Worm-feed delivery unit. | F. Universal joint. |
| G. Packing unit to maintain airtight joint around crank shaft. | |

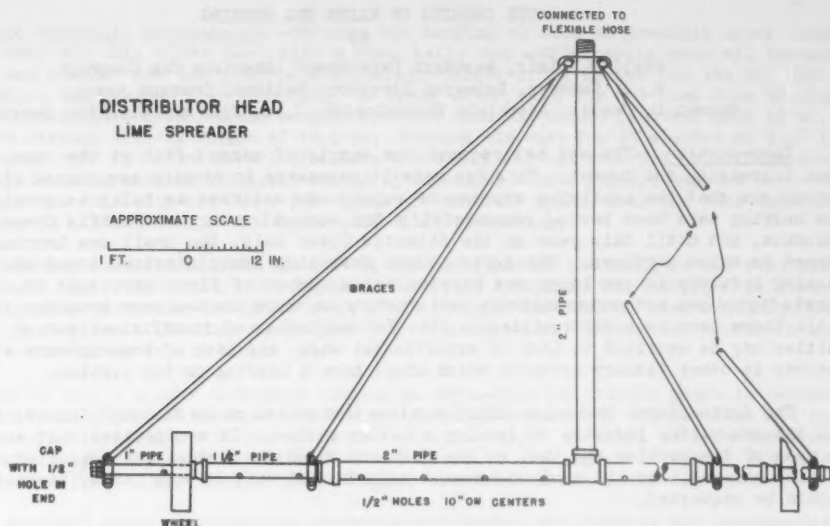


FIG. 3. DISTRIBUTOR HEAD IS ATTACHED TO FLEXIBLE HOSE LINE (Fig. 1, K) AND ROLLS ON BOTTOM. LIME IS DEPOSITED THROUGH THE 1/2" HOLES SHOWN IN THE DIAGRAM.

Recently a demonstration of the lime spreader and its use was staged by the staff of Milford Laboratory and witnessed by a large group of oyster growers. The general verdict was that the machine performed what it was designed for, namely, to convey the chemical from the lime bag to the backs of the starfish.



Several oyster companies are now constructing their own lime spreaders to begin chemical warfare against starfish.

THE CANNING OF MAINE SEA HERRING

By

Buell W. Blair, Research Department, American Can Company
E. J. Cameron, Research Director, National Canners Assoc.
Norman D. Jarvis, Associate Technologist, U. S. Fish and Wildlife Service

Introduction.--The war has reduced the supply of canned fish at the same time it has been increasing the demand. This has made it necessary to develop new canned fish products and to see that the available sources of supply are utilized as fully as possible. Large sea herring have been packed commercially for some time on the Pacific Coast in British Columbia, but until this year on the Atlantic Coast only, the small sea herring have been canned as Maine sardines. The Agricultural Marketing Administration urged the Maine fish canning industry to can large sea herring and a number of firms have done so. The method first adopted has not proven entirely satisfactory as there has been some breakage in shipping, while there have been difficulties in fill and complaints of insufficient vacuum. The difficulties may be ascribed to lack of experimental work, and lack of acquaintance with canning methods in other fishery products which might have a bearing on the problem.

The Agricultural Marketing Administration then called on the National Canners Association and the can-making industry to develop a better method. It was decided that a study would be made of the problem and that as the Fish and Wildlife Service had collected information on fish canning, and had conducted recent experimental work in this field, its collaboration should be requested.

Summary of Findings:

1. Brining both large and medium fish in a 100° brine for 90 minutes was found to give the most satisfactory results.
2. Brining fish from 90 minutes to 6 hours does not seem to give the fish an excessive salt flavor, but fish brined longer periods were both fibrous and salty.
3. Fish brined for periods shorter than 90 minutes, or in 70° brines, had a fresh or flat flavor and seemed slightly softer in texture.
4. Packs given some type of extensive precook were found to have a firmer texture with less breakage than fish canned with the steam-flow closing machine.
5. Fish given the standard steaming and drying treatment used in canning sardines had the firmest texture of the experimental packs, but the method presents difficulties in handling and filling, and would be more expensive.
6. Herring given a precook and packed with tomato puree seemed to have a somewhat firmer texture than corresponding precook packs prepared without tomato puree. The herring with tomato puree was not satisfactory when the "steam-flow" method was used.
7. Fish butchered without trimming were not as well cleaned, showed more breakage in the can, and did not make as good a fill as herring trimmed with a heavy belly cut.
8. The bones of herring canned in No. 300 cans processed less than 75 minutes at 240° F. were still hard after canning.
9. The shipping tests gave unsatisfactory results. Apparently, individual samples were too small and the amount of shipping insufficient.
10. If the fish are of such size that more than seven are needed to fill a No. 300 can, trimming and filling are unsatisfactory.
11. Medium-size fish were generally firmer than large fish in the same series.
12. Precooked fish were found to require a $4\frac{1}{8}$ -inch length of cut, steam-flow fish $4\frac{1}{8}$ -inch when packed in a No. 300 can.
13. The loss of weight in butchering was found to average 60 percent.

Method Generally Recommended.--Butcher the herring as soon as possible after landing, trimming away the thin under part with a deep belly cut and scraping away all intestinal material and blood. Cut the fish to a container-length of $4\frac{1}{2}$ inches for the No. 300 can. After washing the cleaned fish thoroughly in fresh water, hold for not less than 90 minutes in a 100° salinometer brine. Drain surplus moisture from the brined fish and pack in No. 300 cans to an average fill-in weight of 16.0 oz. Precook the cans for 30 minutes at 212° F. or 15 minutes at 230° F. Then invert the cans and drain for one minute. Place the drained cans on the closing machine conveyor, adding $1\frac{1}{2}$ ounces of tomato puree, for packs with tomato sauce. Fill the cans with hot water for "brine" or "natural" packs. Seal the cans immediately and process 75 minutes at 240° F. Water-cool after processing.

This method is recommended as the most practical procedure resulting in the best product obtainable at the lowest cost. Brining has some effect in making the texture more firm, but it also improves the color and makes it possible to hold the fish in good condition before canning. Fish given a precook but no brining seem somewhat softer, are darker in color, and have a "fresh" or "flat" taste.

There is only a slight difference between the steam-flow and precook packs in percentage of shrinkage--21.4 percent for the first as against 21.1 percent for the second. But in the precook pack it is possible to use a heavier fill-in weight so there is less headspace in the can and, therefore, less likelihood of the contents shaking about during shipping and handling. The precook packs also have a higher vacuum than the steam-flow packs.

The standard Maine procedure of steaming and drying the fish is not recommended for large and medium herring, since there is more breakage in filling, round cans are more difficult to fill, and it is not possible to secure as heavy a fill.

Draining the cans after precooking is necessary to remove excess moisture, and where tomato sauce is used, so that the sauce will not be diluted. The cans should be sealed as rapidly as possible after precooking to maintain a high initial temperature in processing, and to prevent loss of vacuum. The process is regarded as the minimum necessary for safety. Regulations of the California State Board of Health require a much heavier process for this type of pack and size of container; namely, 90 minutes at 240° F.

O-O-O

FISHERY RESEARCH IN MICHIGAN

An important move toward a better balanced and more extensive utilization of the fishery resources of the State of Michigan was initiated recently when the Department of Conservation arranged with the Home Economics Department of the Michigan State College for a cooperative investigation of methods of processing (canning, smoking, etc.) rough fish, according to John Van Oosten, in charge of Great Lakes Fishery Investigations for the Service at Ann Arbor, Michigan.

Although the more valuable Great Lakes species have long been subjected to such severe overfishing that practically all have been depleted seriously and some have become commercially unimportant, the less valuable fishes (such as carp, suckers, smelt, and lawyers) have been under-exploited in most localities. Low prices resulting from a poor market demand have been responsible for the limited utilization of the rough-fish varieties. It is hoped that processing methods can be devised that will provide a more attractive and palatable product and thus bring about an increased consumption of rough fish. This development would serve the dual purpose of promoting the more efficient use of food resources in time of war and of relieving to some extent the unreasonable fishing pressure on the depleted valuable species.

As part of the same general program the Michigan Institute for Fisheries Research, a unit of the Department of Conservation, will conduct a survey of the rough-fish resources of the inland lakes of the State. The potential production from this source is believed to be large.

OYSTER SURVEY OF THE POTOMAC RIVER

At the request of the Commissioner of Tidewater Fisheries of Maryland, a survey of the Potomac River oyster beds is now being made by the U. S. Fish and Wildlife Service. The State has assigned for this purpose one of its patrol boats, Sarah K, equipped with dredges, hoisting engine and other implements necessary for surveying. The purpose of the survey which is being carried out by Drs. P. S. Galtsoff and D. G. Frey, is to make a census of the oyster population on the reefs which are at present open both to Maryland and Virginia tongers. The Potomac River oyster grounds were surveyed by the former U. S. Bureau of Fisheries in 1928 and found to be badly depleted at that time. Soon after the results of the survey became known, dredging on the reefs was prohibited but tonging continued. It is being reported by the fishermen that the reefs have been rehabilitated and therefore should be open again to dredgers. The U. S. Fish and Wildlife Service is expected to make recommendations regarding this point.

OYSTER PARASITE, NEMATOPSIS, IN NORTHERN WATERS

Nematopsis, a protozoan parasite of the oyster, very common in southern waters has been found recently by Dr. P. S. Galtsoff in the seed oysters of Delaware Bay. Virtually every seed oyster from the area of Ship John Light was found to be slightly infected. In 1941, some of the Delaware seed was planted in Great South Bay, Long Island. Examination of a sample of these oysters showed that 70 percent of them are still infected. In studying the distribution of this parasite in northern waters, Dr. Galtsoff found that in a sample of the 1939 seed from New Haven, grown for some time in Peconic Bay and transplanted to Great South Bay, 35 percent of the oysters were infected. Native Great South Bay oysters of the 1941 set were found to be free from infection. Oyster growers transplanting seed are urged to avoid planting infected stock which can easily be detected by simple microscopic examination. Instructions concerning examination of oysters can be obtained by request from Dr. Paul S. Galtsoff, In Charge of Shellfishery Investigations, U. S. Fish and Wildlife Service, College Park, Maryland.

WPB ISSUES ORDER ON TEXTILE BAGS

The fulfillment of requirements for the defense of the United States has created a shortage in the supply of textile bags for defense, for private account and for export, according to Conservation Order M-221, issued by the War Production Board on November 2, 1942.

Pertinent points of the order which have relation to the fishing industry are:

(a) Definitions.

- (1) "Textile bag" means any shipping container made of cotton, burlap, or any jute fabric.
- (2) "New textile bag" means any textile bag which has not been used and "used textile bag" means any textile bag which bag, or the fabric thereof, has been used one or more times for packing any product.
- (3) "Dealer" means any person who is engaged in the business of buying and selling empty textile bags, whether or not he is also a user or a commercial emptier.
- (4) "User" means any person who uses textile bags for packing any product.
- (5) "Commercial emptier" means, as of any time, any person who has acquired more than 400 textile bags during any of the six calendar months prior to such time, by removing the contents of filled bags.

(b) Restrictions pertaining to new textile bags made of burlap.

- (1) No person manufacturing textile bags made of burlap, and no dealer shall, during any calendar year, sell or deliver to any person more than 50 percent of the number of new textile bags made of burlap which he delivered to such person during the calendar year 1941; provided, however, that new textile bags made of

burlap may be sold and delivered to any person pursuant to express authorization by the Director General for Operations, the Director of Industry Operations, or the Director of Priorities, under any appeal granted prior to the date of issuance of this order, under Conservation Order M-47.

- (2) No new textile bag which is made of burlap, and which is acquired by any user after the date of issuance of this order, shall be used for any purpose except for packing the following products: Barley, beans, and peas, chemicals (other than fertilizer), dairy products, mohair, potatoes, rice, salt (rock), seeds, feeds and meals for animal consumption, fruits (dried), nuts, sponges, starch, sugar (raw), wheat, wool and wool products.

(c) Restrictions pertaining to new and used textile bags.

- (1) No person shall manufacture, sell, or deliver any textile bag which he knows or has reason to believe will be delivered or used in violation of any provision of this order.
- (2) No person shall sample the contents of any new or used textile bag except by opening the seam or the closure, or by inserting a probe or trier without damage to the fabric. No commercial emptier shall remove the contents of any textile bag except by opening the seam or closure, unless the contents have become caked or solidified to the extent that salvage of the bag is not practicable.
- (4) No person shall purchase or accept delivery of any new or used textile bag to be used for defense against air raids or any other act of the enemy.

(d) Restrictions pertaining to used textile bags.

- (1) No dealer or commercial emptier shall deliver to a user any used textile bag of sound material unless such bag shall have been repaired and all holes, including trier or probe holes, properly mended or patched; provided that nothing in this paragraph (d) (1) shall prevent the return of an unrepaired leased bag to the owner, or the delivery of any bag to a person for the purpose of repair.
- (2) Within 60 days from the date textile bags are acquired by a commercial emptier by emptying the contents of filled bags, an equal number of textile bags shall be withdrawn from his inventory of empty bags, and shall be used by the emptier or sold or transferred to a dealer or to another user; provided that, if such commercial emptier is also a dealer, he may hold such bags as a dealer.
- (3) No dealer or commercial emptier shall sell or deliver any textile bag which has been used for packing raw sugar, and which is capable of carrying raw sugar, to any user except for packing raw sugar.

(e) Miscellaneous provisions--

- (1) Applicability of order. The restrictions imposed by this order shall not apply to: (i) The sale, delivery, or use of any textile bag made of cotton, to be delivered to or for the account of the Army, Navy, Maritime Commission, or War Shipping Administration of the United States. (ii) The sale, delivery, or use of any textile bag made of burlap, when such bag is manufactured from burlap set aside pursuant to any provision for Stock-piling of Imports, contained in Conservation Order M-47, as amended from time to time.
- (2) Applicability of priorities regulations. This order and all transactions affected thereby are subject to all applicable provisions of the priorities regulations of the War Production Board, as amended from time to time.
- (3) Reports. On the 15th day of each month, every dealer, user or emptier, who has in his possession at any time during the year 1942 more than 15,000 textile bags, exclusive of new textile bags made of cotton, shall report upon Form PD-645 to the Containers Branch, War Production Board, Washington, D. C., his inventory, receipts, and usage of textile bags.
- (4) Appeals. Any person affected by this order who considers that compliance therewith would work an exceptional or unreasonable hardship upon him, may appeal to

the Director General for Operations by letter, setting forth the pertinent facts and reasons why such person considers that he is entitled to relief. The Director General may thereupon take such action as he deems appropriate.

- (5) Violations. Any person who wilfully violates any provision of this order or who wilfully furnishes false information to the Director General for Operations in connection with this order, is guilty of a crime and upon conviction may be punished by fine or imprisonment. In addition, any such person may be prohibited from making or obtaining further deliveries of, or from processing or using material under priority control and may be deprived of priorities assistance by the Director General for Operations.
- (6) Expiration. This order shall expire after 60 days from the date of issuance.

- - - - -

Of interest in connection with the above order, are results of experiments carried out by technologists of the Fish and Wildlife Service which indicate that multi-wall paper bags with asphalt liner can be substituted for burlap bags in packaging fish meal. An advantage of the asphalt laminated paper bags is the fact that meal when packed in these relatively air-proof containers does not go through the normal heating that is encountered when the burlap bag is used.

O-O-O

"C" GAS RATION CARDS AVAILABLE TO FISHING INDUSTRY

The 20 preferred mileage uses announced by the Office of Price Administration which entitle drivers to C cards under the new nation-wide gas rationing plan would appear to include members of the fishing industry under numbers 14 and 15:

14. For transporting farm workers, commercial fishermen, seamen, or marine workers between their homes and work.
15. By workers, including executives, technicians and office workers, for necessary travel to, from, within, or between military and hospital establishments, public utilities and industrial, extractive, or agricultural establishments essential to the war effort, for purposes necessary to their functioning or operation. This does not include travel for sales, promotional, and certain other purposes.

IMPORTED FATS AND OILS PURCHASED BY GOVERNMENT EXEMPT FROM PRICE CONTROL

Foreign or import purchases of fats and oils by United States Government agencies or their agents have been exempted from all price control, the Office of Price Administration announced on November 6. Many of these fats and oils are essential to the prosecution of the war. The exemption was contained in Amendment No. 15 to Revised Price Schedule No. 53 (Fats and Oils), effective October 28, 1942.

However, it was emphasized that this exemption from price control shall not apply to purchases by government agencies of any fats or oils in the United States which have been imported into this country without a contract to resell to these Federal purchasers.

MAXIMUM PRICES OF SPONGES REDUCED 15 TO 20 PERCENT BY OPA

Maximum prices of packers and distributors for sponges were reduced approximately 15 to 20 percent from the individual seller's March ceilings in Maximum Price Regulation No. 267 (Sponges), effective December 1, 1942, which set specific dollars and cents peak prices for packers and distributors, according to an Office of Price Administration announcement on November 12.

Jobber and retailer ceilings for sponges will continue to reflect their highest March 1942, prices under the General Maximum Price Regulation. However, very few actual sponges now are merchandised through these channels, as consumers during recent years have been

using cellulose sponge--a new product of somewhat similar appearance--in their toilet accessories.

Since the 1938 blight in North American waters, which materially curtailed sponge production, most of the actual sponge output has played an important part in the war effort through its use by the Government for filters and by industrial users or contractors, as well as for surgical purposes. Most of the output here has been brought up by divers or, in shallow waters, hooked by fishermen off the Florida west coast in the Gulf of Mexico.

Prices of better grades of sponge increased 50 to 75 percent in the year preceding March 1942, at which date they were frozen at their top levels for that month under the General Maximum Price Regulation. Less desirable grades advanced even more during the year prior to the general price freeze.

As an illustration of the "feast or famine" swings in the industry, sponge trimmings ten years ago brought fishermen 50 cents per 100 pounds--when they could be sold. The current market for sponge trimmings is 50 cents per pound.

Imposition of the March ceilings froze individual ceilings of both sponge packers and distributors--who in turn may sell to jobbers and retailers--at widely different price levels, depending upon their sales during that month. The industry-wide and uniform ceilings will correct these inequities.

"Sponge" is defined as the skeleton of any marine animal of the genera *Spongia*, *Euspongia*, or *Hippospongia*, cleaned and processed in such manner as to be commercially salable. Unless the context requires otherwise, the term "sponge" when used in the regulation, is deemed to include sponge trimmings, sewn sponges, sponge bags, or other articles designed to serve the same purpose as sponges, of which the principal ingredient in value consists of sponges or parts of sponges.

"Packer" means a person who buys sponges on any established sponge exchange and re-cleans, grades, sorts, trims, and packs them.

"Size group" refers to the practice of classifying and valuing sponges according to the number of sponges per pound. As to each type or grade of sponges, any item of the following series, which is commonly employed in quoting and selling sponges of that grade or class is considered a distinct size group: 1/2, 2s, 2/3, 3s, 3/4, 4s, 4/6, 6/8, 8s, 8/10, 10/12, 12s, 12/16, 16/20 and 20/30. Each such symbol refers to the sponge count per pound, e. g., 6/8 signifies six to eight sponges to the pound.

The prices set forth in the "Table of Prices" are maximum prices per pound for sponges, f.o.b. packing plant. The maximum prices are gross prices for sales to distributors and the seller shall deduct therefrom his customary allowances or discounts related to the quantity of sponges sold or the time of payment. These 13 common varieties of sponges constitute 90 to 95 percent of the total sponge output. On the remaining other types, sellers may charge 25 percent more than their average 1941 price for sponges of the same type or grade.

It is emphasized that even with this reduction, general sponge prices still remain unusually attractive for producers and should not hamper the output since they are 20 to 30 percent higher than the average 1941 price. The new ceiling prices were arrived at by OPA after extensive conferences with fishermen, packers, and distributors.

Table of Prices

Item	1/10	10/12	10/16	12/20	16/20	20/30	Mixed	All sizes
Rock Island wool, #1, B, C forms and cuts mixed	\$10.50	\$ 9.60	-	\$8.90	-	-	-	-
Rock Island wool, #1 & B forms	11.25	10.25	-	9.50	-	-	-	-
Rock Island wool, #1 cuts	11.25	10.00	-	9.25	-	-	-	-
Rock Island wool, C forms, B cuts	9.80	9.00	-	8.50	-	-	-	-
Rock Island wool, #2	8.75	8.50	-	8.00	-	\$7.50	-	-
Rock Island wool, #3	7.65	-	\$7.00	-	\$6.50	6.50	-	-
Rock Island wool, #4	-	-	-	-	-	-	-	\$5.00
Florida Yellow, #1 and #2	5.15	-	5.15	-	4.90	4.90	\$5.00	-
Florida Yellow, #3	-	-	-	-	-	-	3.50	-
Florida Yellow, #4	-	-	-	-	-	-	1.80	-
Florida Grass, #1 and #2	-	-	-	-	-	-	-	4.10
Florida Grass, #3	-	-	-	-	-	-	-	2.80
Florida Grass, #4	-	-	-	-	-	-	-	1.45

REPRESENTATIVE NORTH AMERICAN FRESH-WATER FISHES

By

John T. Nichols

Illustrated by Andrew R. Janson

Published by the MacMillan Company, New York, 1940
128 pp., 60 pls. \$1.25

The best feature of Dr. Nichols' little book on fresh-water fishes is the colored illustrations by Mr. Janson which, obviously, are the ones he prepared a few years ago for the large illustrated educational chart of thirty common fresh-water fishes which was issued by the Education and Research Division of the National Process Company of New York City, in cooperation with the American Wildlife Federation of Washington, D. C. The thirty black and white illustrations are of variable quality. The choice of some of the fishes as "representative" is open to question and the scientific names assigned to a few of the species do not agree with the most widely accepted usage. The text, for the most part, appears to have been based on older ichthyological works. Had the factual information on natural history contained in research papers published by fishery biologists during the past productive two decades been considered in preparing the descriptions, the resultant text would have been more accurate and useful. The technical deficiencies of this little book are most unfortunate, but perhaps these do not wholly impair the attractiveness of the book to the person whose interest in fishes is largely in the realm of nature study.

H. J. Deason,
U. S. Fish and Wildlife Service

ALTERNATIVE PLAN FOR CREW INSURANCE POLICIES ANNOUNCED BY WSA

To provide more readily available protection for crew members aboard fishing vessels, the War Shipping Administration announced on November 12 an alternative plan whereby blanket insurance policies covering the entire crew may be issued to vessel owners.

The new plan requires that prior to sailing it will be necessary for each member of the crew to designate his beneficiary and have such designation witnessed by a person not on the same voyage. The beneficiary designation is to be filed with the owner or operator of the vessel or the duly authorized agent or officer thereof. It is contemplated, under the new plan that prior to departure from port, there will be filed with the Coast Guard, as information, a crew list, stating the names of the men and their description.

Under the former arrangement, which became effective last April, the WSA could underwrite war risk policies covering commercial fishermen against loss of life or injury from war action. Such insurance, however, was provided on a group basis to fishermen's associations, unions and vessel owners associations, but only covered named individuals. It did not provide blanket protection for the crew of a named vessel. Vessel owners in many cases found that it was not practicable to obtain insurance under that arrangement.

Insurance will be obtainable at the rate of 75 cents per \$1,000 per month for inshore operations, and for offshore operations, will be at the rate of \$1.50 per \$1,000 per month. The amounts per crew will be not less than \$1,000 or more than \$5,000 per man for the periods from one month to four months at the option of the vessel owner, provided the premium is paid in full in advance.

The WSA is not discontinuing the individual basis, it was emphasized, but is prepared to provide insurance either on the individual basis or the blanket basis. A revised form of policy has been prepared and will be distributed upon request. The WSA announcement is contained in General Bulletin #5 Supplement #1 issued in accordance with provisions of General Order #6.

NON-COMMERCIAL FISHING TACKLE REPAIRS LIMITED TO PRESENT STOCKS OF PARTS

Use of metal, plastics, or cork for repairing non-commercial fishing tackle or for production of repair parts for such tackle was prohibited November 18, by WPB's Director General for Operations with issuance of L-92 as amended. Since these materials are essential for repair of most types of fishing tackle, the action will have the effect of preventing replacement or repair of broken equipment once present stocks of spare parts are exhausted. Production of new fishing tackle using metals, plastics, and cork was cut off last May 31. At that time, manufacture of fish hooks was permitted at 50 percent of the 1941 rate. The November 18 amendment does not change this provision except to put the production curtailment on a calendar quarterly basis. Equipment for the commercial fishing industry is not affected by L-92.

Sectional Marketing Reviews

FISHERIES OF MASSACHUSETTS

Landings at the Boston Fish Pier have continued light, according to the mid-November report of the Service's Boston Fishery Market News office. This situation is expected to prevail throughout the winter months because of unfavorable weather and the shortage of fishing craft which can fish under such conditions. Prices paid to fishermen all along the New England Coast have continued to be high. They have been so high in Boston on some days that no fish were filleted on the Pier.

Insufficient oysters in Boston to meet market needs is reported due to the shortage of shuckers in the Baltimore and Norfolk areas. Lobsters have been exceedingly scarce with a good demand. A new development which may tend to relieve the scarcity of fish to some degree is the receipt of shipments of fresh-iced fish from Halifax by rail express. The fish are reported to arrive in excellent condition, closely resembling in quality and appearance the product of Boston's inshore fishery. The fish arrive in Boston in the morning on the "Herring Train", having been shipped the previous afternoon.

Regulations which prevented a number of the small boats in the Boston inshore fleet from fishing if owned or operated by unnaturalized Italians have been relaxed. These boats are now permitted to fish provided the master is a citizen of the United States, in which case the remainder of the crew may be unnaturalized Italians. If, however, the master is an unnaturalized Italian then at least 50 percent of the crew must be United States citizens.

FISHERIES OF VIRGINIA

Virginia dealers report the demand for all types of seafood remained excellent with prices good, according to the Service's agent in that area. Conditions would be considered highly satisfactory if it were not that labor problems preclude the possibility of normal production.

In Hampton, crab packers are handicapped by a lack of fishermen, crab pickers, and other plant labor. The season, so far, however, has been a profitable one. Crab meat of all grades is bringing excellent prices. Dealers report that they are having difficulty in regulating their buying, since there is no guarantee that there will be a regular supply of pickers on hand to handle crabs which may be purchased.

Defense projects, Army and Navy Posts, and laundries have diverted large numbers of women who formerly were engaged in picking crab meat. The price of picking has advanced to 7 cents per pound as compared to the 4 cents which had been paid for many years; and some plants are offering weekly bonuses to offset the one being offered this class of labor by local laundries. In spite of drastic reductions in working forces, however, the local plants are operating daily, and their greatest concern is the War Production Board ruling which will prohibit the use of tin containers in marketing fresh crab meat.

The War has greatly curtailed operations in the trawl fishery in Hampton, Newport News, and Phoebus. Operation of the small locally-owned trawlers has also been hampered by ex-

ceedingly bad weather, and owners are finding it progressively more difficult to procure crews. A number of the dealers in this area rely on trawlers from northern ports for their supply of trawl fish. These plants are now doing very little business since the northern vessels have not as yet gone south.

The net season in the Hampton area was fair. The catch is understood to have been somewhat below normal in most sections, due to a combination of poor runs of fish, inclement weather, and a decrease in the number of fishermen.

The oyster business in the Hampton area, as in other areas, is likewise greatly handicapped by the lack of labor. Although the price per gallon to the shuckers has been substantially increased, it is still difficult to find people who will work regularly.

FISHERIES OF WASHINGTON AND OREGON

On November 20, the purse-seine and gill-net salmon fishing seasons in Puget Sound were closed to commercial fishing until next spring, according to the Service's Seattle Fishery Market News office. Deliveries of chum or fall salmon to Seattle during the current salmon purse-seine season increased substantially as compared with a year ago. During October and November, Seattle receipts of chum salmon totaled 5,950,000 pounds as compared with deliveries of 4,408,900 pounds for the same period during 1941, an increase of 35 percent.

In mid-November, a number of halibut vessels prepared to enter the soupfin shark fishery off the Washington and Oregon coasts. About 20 of the larger halibut boats were fitting out with shark gill nets and expected to leave for the fishing banks within the next few days. There already were 8 to 10 halibut boats fishing shark nets off the Washington and Oregon coasts. The market price for soupfin shark livers was \$3.00 per pound. A year ago, the shark fishery in the Pacific Northwest was of major importance, with most of the available vessels engaged in it. Prices paid the fishermen for livers at that time ranged from \$6.00 to \$7.50 per pound for soupfin shark livers and from 25 to 40 cents per pound for dogfish livers.

During the latter part of the week ending November 21, approximately 1,000 pounds of soupfin shark livers were delivered at Seattle, and deliveries of dogfish livers gained in volume. An increase to 17 cents per pound paid the fishermen for dogfish livers delivered at Seattle was reported on November 23. The market price for soupfin shark livers remained at \$3.00 per pound for Pacific Coast ports.

Fresh Fish Trade

THREE PORTS GROUND FISH LANDINGS 30 PERCENT BELOW LAST YEAR

Fishing vessels delivering their catches to the ports of Boston and Gloucester, Massachusetts, and Portland, Maine, during September, landed 32,875,469 pounds of fishery products, valued at \$1,801,177, according to Current Fishery Statistics No. 44 released by the U. S. Fish and Wildlife Service. This represented a decrease of 24 percent in volume landed and 16 percent in value received by the fishermen as compared with August. Compared with September 1941, when 49,854,582 pounds were landed, it was a decrease of 34 percent in landings but an increase of 15 percent in value. Considering the landings by ports, 14,237,139 pounds, valued at \$1,069,976, were landed at Boston; 16,844,512 pounds, valued at \$671,520, at Gloucester; and 1,793,818 pounds, valued at \$59,681, at Portland. Boston receipts averaged 7.52 cents per pound during September compared with 3.99 cents at Gloucester and 3.33 cents at Portland. These prices were approximately twice those received in September 1941. The higher weighted average price received at Boston was due to the heavier landings of the higher-priced fishes (principally haddock) at that port, whereas the lower-priced species such as rosefish and whiting predominated in the landings at Gloucester and Portland.

During the month, 217 vessels of 5 net tons or over made 1,030 trips to the fishing grounds and were absent from port 3,582 days. Of the total vessels, 99 landed 657 trips at Boston, 133 landed 283 trips at Gloucester, and 20 landed 90 trips at Portland.

The leading species landed during the month were rosefish and haddock. The combined landings of these species which totaled 21,706,253 pounds accounted for 66 percent of the September receipts and 61 percent of their value. The mackerel fleet, which was very active during August and the early part of September, was kept idle during the latter part of September by the bright nights. The production of this species during the month was down 73 percent compared with August and 66 percent compared with September a year ago. However, the total landings to date for the current year were 16 percent above those for the same period in 1941.

During the first nine months of 1942, landings at the three ports totaled 304,624,722 pounds, valued at \$14,890,862, a decrease of 16 percent in quantity but an increase of 33 percent in value as compared with the similar period of 1941. Landings of the groundfishes--cod, haddock, hake, pollock and cusk--during this period totaled 138½ million pounds, a decline of 30 percent below the catch of these species during the comparative period last year.

The overall weighted average price per pound during September was 5.48 cents as compared with 4.96 cents during August and 3.13 cents during September 1941, while that for the nine months of 1942 was 4.89 cents as compared with 3.08 cents for the similar period of 1941.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Me.

Item	September 1942		August 1942		September 1941		Nine months ending with--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	September 1942	September 1941	Pounds	Cents*
Cod	1,952,297	7.99	2,017,534	7.53	3,628,254	4.66	39,223,033	5.76	58,998,661	3.24
Haddock	9,279,311	7.43	8,488,896	7.28	14,524,238	4.31	94,989,452	6.45	122,684,758	3.84
Hake	523,912	6.71	429,792	5.38	825,712	3.67	2,528,034	5.46	3,486,190	3.66
Pollock	1,227,389	5.33	652,047	5.62	1,970,738	3.05	8,982,704	4.82	11,850,318	2.71
Cusk	228,752	6.45	213,438	5.11	447,916	3.37	1,867,690	5.29	3,216,772	3.17
Halibut	64,278	18.90	55,631	20.33	46,208	19.21	459,052	18.87	646,899	15.37
Mackerel	2,010,690	6.68	7,317,319	5.12	5,860,023	1.88	18,836,481	5.13	16,232,046	2.56
Flounders:										
Gray sole	156,329	7.05	177,843	5.79	291,653	4.78	2,312,330	6.06	3,487,019	4.60
Lemon sole	123,630	13.50	145,200	14.22	234,301	7.63	1,261,517	9.48	2,072,761	6.70
Yellowtail	636,109	3.69	849,910	3.58	1,056,020	2.07	4,191,246	3.89	3,829,875	2.20
Blackback	115,875	7.42	116,875	7.81	119,840	3.19	1,060,275	5.79	887,900	3.75
Dab	193,088	4.44	248,596	3.80	302,663	2.86	2,335,386	4.06	2,825,301	2.65
Other	4,577	-	30	-	4,075	-	6,912	-	36,064	-
Swordfish	51,289	37.03	58,844	35.71	115,276	32.15	114,776	36.28	473,969	29.24
Rosefish	12,426,942	3.24	16,111,704	3.23	16,561,884	1.92	100,295,878	2.93	110,195,465	2.00
Tuna	3,036	13.08	692	11.27	25,231	5.65	7,078	9.42	144,967	6.00
Whiting	3,549,662	5.08	6,223,418	4.41	3,426,933	2.33	24,368,564	4.26	20,096,186	2.01
Wolffish	43,726	5.74	34,287	4.74	23,000	5.25	948,764	4.06	939,721	3.64
Scallops(meats)	37,743	35.67	52,308	33.79	112,453	23.75	428,828	30.59	1,174,820	19.07
Other, fresh	246,834	-	72,169	-	278,164	-	406,722	-	374,190	-
Total	32,875,469	5.48	43,266,473	4.96	49,854,582	3.13	304,624,722	4.89	363,653,882	3.08
By ports:										
Boston	14,237,139	7.52	17,085,499	6.85	27,318,734	4.04	162,332,484	6.09	231,493,812	3.62
Gloucester	16,844,512	3.99	24,535,199	3.75	20,346,227	2.08	124,806,309	3.56	110,765,739	2.14
Portland	1,793,818	3.33	1,645,775	3.35	2,189,621	1.60	17,485,929	3.20	21,394,331	2.09

*Weighted average of prices per pound paid to fishermen.

RECEIPTS AT NEW YORK FOR FIRST 10 MONTHS 2 PERCENT BELOW 1941

Total receipts for the first 10 months of the current year amounted to 196,268,000 pounds, or a 2 percent decrease under the 199,399,000 pounds received in this market during the same period in 1941, according to the Service's New York Market News office. Although landings by fishing vessels during October were about 10 percent below those for the same month one year ago, total receipts on the salt-water market were higher by 7 percent. As compared with the previous month, total receipts increased 12 percent. Important items in this increase were cod, flounders, mackerel, and shrimp.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	October 1942	Oct. compared with Sept. 1942 Oct. 1941		September 1942	October 1941
Classification:	Pounds	Percent	Percent	Pounds	Pounds
Fish	15,268,000	+14	+ 8	13,443,000	14,099,000
Shellfish, etc.	8,002,000	+10	+ 4	7,299,000	7,685,000
Total receipts	23,270,000	+12	+ 7	20,743,000	21,784,000
<u>Important Items:</u>					
Cod	1,511,000	+68	- 1	902,000	1,520,000
Flounders	1,380,000	+29	+13	1,071,000	1,224,000
Haddock	872,000	-32	-22	1,275,000	1,117,000
Halibut	438,000	-18	+38	534,000	318,000
Mackerel	1,156,000	+23	- 4	938,000	1,205,000
Pollock	675,000	+88	+42	358,000	474,000
Whiting	798,000	+57	+ 3	508,000	775,000
Yellowtails (Dabs)	3,528,000	+19	+45	2,964,000	2,435,000
Clams, hard	2,340,000	+ 7	+ 6	2,189,000	2,203,000
Lobsters	522,000	+11	+22	470,000	428,000
Shrimp	1,904,000	+24	-13	1,533,000	2,198,000
<u>Arrivals by:</u>					
Fishing vessels	2,243,000	+ 7	-10	2,097,000	2,483,000
Truck, freight and express	21,027,000	+13	+ 9	18,646,000	19,301,000

*Excluding imports entered at New York City.

OCTOBER FISH RECEIPTS AT CHICAGO SHOW CONSIDERABLE INCREASE

Receipts of fresh and frozen fishery products on the Chicago wholesale market during October showed appreciable gains over those of the previous month as well as October 1941, according to the local office of the Service's Fishery Market News Service. During the past month and a half, according to the mid-November report, there has been a definite trend toward heavier arrivals of lake herring and "rough" fish, noticeably bullheads, carp and sheepshead. Since smoker receipts have been about normal, it appears that consumers, possibly because of advertisements and radio and newspaper articles, are using greater amounts of these cheaper but tasteful varieties. There are definite indications that frozen whiting filelets are beginning to supplement the popular and readily marketable frozen rosefish filelets due largely to the apparent difficulty in obtaining replacements from the east coast for this latter commodity. Frozen whiting filelets have been exceptionally well received in the Chicago area and trading for the most part has been brisk.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	October 1942	Oct. 1942 compared with Sept. 1942 Oct. 1941		10 months 1942 com- pared with Jan.-Oct. 1942	10 mos. 1941 compared with 10 mos. 1941	12 months 1941
Classification:	Pounds	Percent	Percent	Pounds	Percent	Pounds
Fresh-water fish	3,543,000	+ 26	+ 27	29,597,000	+ 6	33,399,000
Salt-water fish	2,161,000	+ 26	+ 4	17,728,000	+ 2	21,564,000
Shellfish, etc.	1,475,000	+ 58	+ 2	8,142,000	+ 5	10,606,000
Total receipts	7,179,000	+ 32	+ 14	55,467,000	+ 4	65,569,000
<u>Important Items:</u>						
Carp	254,000	+ 35	+129	2,043,000	+29	1,888,000
Lake herring	325,000	+228	+ 48	2,153,000	+ 5	3,045,000
Lake trout	797,000	+ 40	+ 40	5,425,000	+ 9	6,110,000
Yellow perch	275,000	+ 36	+13	1,996,000	-33	3,410,000
Halibut	696,000	- 12	- 29	7,190,000	+ 5	8,426,000
Rosefish filelets	372,000	+162	+37	3,362,000	-14	4,511,000
Shrimp	1,101,000	+ 57	+ 5	5,695,000	+13	7,026,000
<u>Leading sources:</u>						
Louisiana	720,000	+138	+ 23	3,657,000	+17	4,406,000
Massachusetts	849,000	+ 33	+33	6,706,000	-11	3,016,000
Michigan	722,000	+ 29	+42	6,817,000	+35	6,120,000
Manitoba	622,000	- 14	- 7	5,892,000	- 6	7,283,000
Domestic total	5,564,000	+ 56	+ 29	38,545,000	+ 6	45,872,000
Imported total	1,616,000	- 14	- 19	16,922,000	0	19,697,000
<u>Transported by:</u>						
Truck	2,723,000	+ 42	+ 32	20,375,000	- 3	25,543,000
Express	2,031,000	- 9	+55	16,672,000	+20	15,862,000
Freight	2,425,000	+ 83	- 18	18,420,000	0	24,163,000

SEPTEMBER PRODUCTION IN GULF AREA ABOVE A YEAR AGO

Production of most items of fishery products in the Gulf States during the month of September was above that for the same period one year ago, according to the Service's New Orleans Market News office. Reports from that office in the middle of November indicated a shortage of red snapper and Spanish mackerel fishermen in the Pensacola area. A number of Morgan City dealers have reported that they are gradually removing their trucks from the road due to shortage of tires. The major part of the production of these dealers is normally trucked to Baltimore, Philadelphia or New York.

Production of Fishery Products in the Gulf States*

Item	Unit	September 1942	September 1942 compared with		9 mos. Jan.-Sept. 1942	Compared with	
			Aug. 1942--Sept. 1941			9 months 1941	12 months 1941
			Percent	Percent			
Shrimp:							
For canning	Bbls.	36,462	+ 53	+33	99,152	+32	178,880
Other	do	<u>20,169</u>	<u>+ 69</u>	<u>+22</u>	<u>104,667</u>	<u>- 4</u>	<u>194,480</u>
Total	do	56,631	+ 58	+29	203,819	+11	373,360
Oysters:							
For canning	do	-	-	-	561,403	- 6	612,933
Other	do	<u>13,578</u>	<u>+232</u>	<u>+22</u>	<u>157,897</u>	<u>+32</u>	<u>216,794</u>
Total	do	13,578	+232	+22	719,300	0	829,727
Hard crabs	Lbs.	1,255,000	- 29	+44	11,466,000	+ 2	13,853,000
Crab meat, fresh-cooked	do	133,000	- 29	+32	1,161,000	+ 6	1,399,000
Salt-water fish	do	394,000	- 2	+13	4,141,000	+18	5,087,000

* Includes production in Alabama, Mississippi, Louisiana, and Texas.

FISH RECEIPTS AT SEATTLE 11 PERCENT BELOW FIRST 9 MONTHS IN 1941

Receipts of fresh and frozen fishery products from all sources at Seattle during the month of September increased 15 percent above those of the previous month but continued to remain below those for the same period one year ago, according to the Service's Seattle Fishery Market News office. Receipts for the first 9 months of the year were close to 50 million pounds, a decrease of 11 percent below the first 9 months of 1941. Most important decline for this period occurred in receipts of halibut and were only partially offset by a sizable gain in supplies of sockeye salmon.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	September 1942	September 1942 compared with		9 mos. Jan.-Sept. 1942	Compared with	
		Aug. 1942--Sept. 1941			9 months 1941	12 months 1941
<u>Classification</u>	<u>Pounds</u>	<u>Percent</u>	<u>Percent</u>	<u>Pounds</u>	<u>Percent</u>	<u>Pounds</u>
Total fish and shellfish	8,062,000	+15	- 16	49,909,000	- 11	72,370,000
<u>Important Items:</u>						
Flounders	605,000	-21	- 5	6,856,000	+ 13	6,908,000
Halibut	2,467,000	+42	- 28	16,102,000	- 27	24,629,000
Sablefish	731,000	+60	+ 12	2,854,000	+ 45	3,836,000
Salmon:						
Sockeye	429,000	-43	+42,800	1,204,000	+ 447	220,000
Chinook or King	2,151,000	+32	- 1	8,495,000	- 12	9,763,000
Silver or Coho	750,000	+32	- 55	2,950,000	- 45	7,313,000
Crabs, hard	32,000	-37	- 77	1,076,000	- 33	2,112,000

* Halibut fleet and receipts from local and all other sources.

Frozen Fish Trade

STOCKS OF FROZEN FISHERY PRODUCTS REACH 113½ MILLION POUNDS

Holdings of frozen fish and shellfish in domestic cold-storage plants on October 15 totaled 113,566,000 pounds, according to data furnished by the Agricultural Marketing Service of the Department of Agriculture, representing an increase of 6 percent over holdings on the same date a year ago. This is the largest holding reported to date for the current year--exceeding that of September 15 by 4 percent. Since the peak holdings for each year usually occur during November or December, stocks may show further increase and set new records before beginning their seasonal decline.

Stocks of frozen fishery products on October 15 were 4,138,000 pounds greater than on September 15 and 5,992,000 pounds greater than on October 15 a year ago. Important items which showed marked gains in holdings as compared with a year ago were cod, flounders, mackerel, sablefish, scup (porgies), and whiting. Those species which showed increases during the past month were mackerel, sablefish, salmon, whiting, whitefish, and shrimp. Mackerel and sablefish stocks show very marked gains over holdings of these species a month ago, a year ago, and the 5-year average, and were the highest reported for any month during the past ten years. Of the total holdings, whiting accounted for 13 percent; halibut, 12 percent; mackerel, 10 percent; salmon, 9 percent; and haddock fillets, 8 percent--a combined total of 52 percent.

Holdings of mild-cured salmon were 21 percent below those of October 15 a year ago and cured herring stocks were down 7 percent.

Holdings of Fishery Products in the United States

Item	October 15, 1942	October 15 compared with			September 15, 1942	October 15, 5-yr. av.	
		Sept. 15, 1942	Oct. 15, 1941	5-yr. av. Oct. 15		1941	October 15
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Frozen fish and shellfish:							
Total holdings	113,566,000	+ 4	+ 6	+ 28	109,428,000	107,574,000	88,577,000
Important items:							
Croakers	2,315,000	-25	- 44	+ 2	3,103,000	4,119,000	2,267,000
Fillets:							
Cod	3,498,000	- 9	+ 51	+ 72	3,848,000	2,312,000	2,037,000
Haddock	9,298,000	- 4	- 20	+ 4	9,648,000	11,684,000	8,956,000
Rosefish	4,766,000	-11	*	+ 74	5,358,000	4,781,000	2,733,000
Flounders	1,809,000	- 1	+ 14	+124	1,819,000	1,590,000	806,000
Halibut	13,727,000	- 2	- 10	+ 4	14,141,000	15,449,000	13,450,000
Mackerel	10,968,000	+23	+ 61	+ 85	8,931,000	6,797,000	5,921,000
Sablefish	3,208,000	+32	+114	+ 64	2,423,000	1,499,000	1,958,000
Salmon	9,977,000	+ 9	- 2	+ 2	9,170,000	10,221,000	9,740,000
Scup (porgies)	1,765,000	-14	+ 63	+200	2,052,000	1,084,000	589,000
Whiting	15,181,000	+ 1	+ 15	+ 51	15,026,000	13,208,000	10,064,000
Whitefish	1,227,000	+14	- 26	- 23	1,073,000	1,647,000	1,603,000
Shrimp	3,621,000	+45	- 6	**	2,494,000	3,854,000	**
Cured fish:							
Herring, cured	13,752,000	-13	- 7	- 16	15,885,000	14,738,000	16,302,000
Salmon, mild-cured	6,652,000	- 7	- 21	- 10	7,134,000	8,427,000	7,371,000

*A decrease of less than one-half percent.

**Data not available.

MACKEREL FREEZINGS HEAVY DURING MONTH ENDED OCTOBER 15

Fishery products frozen by domestic freezers during the month ended October 15 amounted to 25,425,000 pounds, according to data furnished by the Agricultural Marketing Service of the Department of Agriculture. This was 11 percent less than the quantity frozen during the previous month and 7 percent less than the amount frozen during the same period last year.

The species frozen in greatest volume during the month were whiting, mackerel, rosefish fillets, shrimp, and salmon. These five species accounted for 54 percent of the total. Freezings of mackerel during the month were unusually large for this period of the year representing increases of 154 percent over those of the month ended September 15, 22 percent over the quantity frozen in the period ended October 15, 1941, and 194 percent above the 5-year average for this period.

During the first 10 months of the current year, a total of 205,094,152 pounds of fishery products were frozen. This was an increase of 9,600,000 pounds over the quantity frozen during the same period last year and an increase of 47,500,000 pounds compared with the like period of 1940.

Freezings of Fishery Products in United States Cold-storage Plants
(Figures are for the month ending on the date indicated)

Item	Oct. 15 1942	Oct. 15 compared with			Sept. 15 1942	October 15 1941	5-yr. av. Oct. 15
		Sept. 15 1942	Oct. 15 1941	5-yr. av. Oct. 15			
	Pounds	Percent	Percent	Percent	Pounds	Pounds	Pounds
Total fish and shellfish:	25,425,000	- 11	- 7	+ 25	28,564,000	27,226,000	20,394,000
<u>Important Items:</u>							
<u>Fillets:</u>							
Cod	517,000	+ 10	+110	+ 29	472,000	246,000	401,000
Haddock	1,680,000	- 15	- 33	- 15	1,976,000	2,504,000	1,981,000
Pollock	499,000	+262	- 13	- 11	138,000	571,000	559,000
Rosefish	2,816,000	- 37	- 15	+ 49	4,442,000	3,301,000	1,895,000
Flounders	492,000	- 14	+ 13	+140	571,000	436,000	205,000
Halibut	1,414,000	- 12	- 37	- 6	1,612,000	2,255,000	1,511,000
Mackerel	3,084,000	+154	+ 22	+194	1,214,000	2,522,000	1,049,000
Sablefish	1,097,000	+ 41	- 6	+ 7	779,000	1,165,000	1,025,000
Salmon	2,167,000	- 52	- 23	- 25	4,491,000	2,816,000	2,894,000
Whiting	3,503,000	- 38	+ 16	+ 80	5,680,000	3,029,000	1,943,000
Shrimp	2,248,000	+ 84	- 23	*	1,225,000	2,912,000	*

*Data not available.

BOSTON COLD-STORAGE HOLDINGS REMAIN STEADY

As compared with one month earlier, there was practically no change in holdings of frozen fishery products in Boston cold-storage warehouses on October 28, according to the Service's Market News office in that city. A gain of 14 percent over holdings one year ago was shown in Boston, and the Gloucester stocks were up 7 percent over 1941, although the combined landings at the two ports are considerably behind last year.

In 15 cold-storage warehouses in Maine and Massachusetts, holdings of all classifications of whiting amounted to 8,917,000 pounds on October 31, a decrease of 1,909,000 pounds below those of September 26. About 84 percent was made up of dressed, H & G, fillets, and skuljoes. Less than 1 percent was classified as animal food with the balance round whiting.

Boston Cold-storage Holdings

Item	Oct. 28, 1942	October 28 compared with		Sept. 30, 1942	Oct. 29, 1941
		Sept. 30, 1942	Oct. 29, 1941		
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	17,866,000	0	+ 14	17,876,000	15,640,000
<u>Important Items:</u>					
<u>Fillets:</u>					
Cod	826,000	- 16	+103	983,000	406,000
Haddock	3,504,000	- 22	- 10	4,491,000	3,886,000
Pollock	365,000	+128	+ 83	160,000	200,000
Rosefish	792,000	- 4	+ 43	825,000	554,000
Mackerel	4,461,000	+ 16	+ 29	3,840,000	3,466,000
Scallops	275,000	+ 2	- 22	269,000	353,000
Shrimp	163,000	+112	+ 9	77,000	149,000

NEW YORK COLD-STORAGE HOLDINGS UP 4 PERCENT ON OCTOBER 29

Cold-storage holdings of fishery products in New York City amounted to 9,672,000 pounds on October 29, a gain of only 4 percent as compared with a month previous, according to the Service's local Market News office. Important increases in stocks of shrimp and butterfish were largely offset by the declines in whiting and halibut. Total holdings showed a decrease of 2 percent as compared with those of a year ago, largest declines occurring in halibut, salmon, and several classifications of shellfish.

New York Cold-storage Holdings

Item	Oct. 29, 1942	October 29 compared with Sept. 24, 1942 Oct. 30, 1941		Sept. 24, 1942	Oct. 30, 1941
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	9,672,000	+ 4	- 2	9,306,000	9,835,000
<u>Important Items:</u>					
Butterfish	445,000	+ 58	- 13	282,000	512,000
Cod fillets	389,000	+ 11	+560	350,000	59,000
Halibut	120,000	- 23	- 65	155,000	346,000
Mackerel	1,178,000	+ 5	+ 14	1,127,000	1,038,000
Salmon	450,000	+ 7	- 49	420,000	875,000
Scup (Porgy)	399,000	- 4	+117	415,000	184,000
Whiting	493,000	- 54	+318	1,072,000	118,000
Scallops	349,000	- 9	- 25	382,000	464,000
Shrimp	877,000	+133	- 5	377,000	924,000

CHICAGO COLD-STORAGE HOLDINGS UP 17 PERCENT ON OCTOBER 29

Reflecting the seasonal trend in holdings of frozen fishery products in Chicago, there was a gain in stocks of 17 percent on October 29 as compared with those of September 24, according to the Service's Market News office in that city. Compared with one year ago, there was a decline of 4 percent in total holdings, a large part of which was accounted for by the drop in stocks of rosefish fillets, lake trout, and smelt.

In mid-November it was reported that, during the latter part of October and the first part of November, there had been a decided trend away from normal lake trout freezing activities, despite heavy receipts in the local market of this fresh-water species. Usually, heavy quantities are frozen during this period of liberal production to satisfy winter demands and later periods of slack production. Wholesalers report they cannot afford to freeze this variety due to the heavy increase in the cost of production. Accordingly, they have stimulated the fresh fish market with attractive offers to dealers.

Chicago Cold-storage Holdings

Item	Oct. 29, 1942	October 29 compared with Sept. 24, 1942 Oct. 30, 1941		Sept. 24, 1942	Oct. 30, 1941
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	4,621,000	+ 17	- 4	3,948,000	4,823,000
<u>Important Items:</u>					
Blue pike and sauger	278,000	+ 89	+39	147,000	200,000
Chubs	300,000	+ 15	+44	260,000	208,000
Lake trout	263,000	+ 73	-29	152,000	368,000
Smelt	274,000	- 7	-27	295,000	375,000
Tullibee	256,000	+ 9	+61	235,000	159,000
<u>Fillets:</u>					
Cod	182,000	+ 27	+28	143,000	142,000
Rosefish	159,000	- 28	-67	220,000	486,000
Halibut	322,000	- 11	- 4	363,000	335,000
Shrimp	500,000	+181	+10	178,000	453,000

CANADIAN SALMON HOLDINGS 20 PERCENT BELOW LAST YEAR

Canadian cold-storage plants held 35,211,000 pounds of frozen fresh fish and 1,718,000 pounds of frozen smoked fish on November 1, according to preliminary data released by the Dominion Bureau of Statistics. This was a decrease of 2 percent in holdings of frozen fresh fish and 44 percent in stocks of frozen smoked fish as compared with the quantities in storage on November 1, 1941. Reduced holdings of salmon, which were 20 percent or 1,623,000 pounds less than those on the same date a year ago, may be attributed to a decrease of 1,443,000 pounds in freezings of these fish during October as compared with the same month last year. Stocks of whitefish and tullibee reported for November 1 were far below those for the same date last year, while increases were reported for cod, sea herring and mackerel. Stocks of all important items of frozen smoked fish on November 1st were far below those for the same date last year and also considerably below those of a month ago.

Item	Canadian Cold-storage Holdings				November 1, 1941
	November 1, 1942	November 1 compared with Oct. 1, 1942	Nov. 1, 1941	October 1, 1942	
	Pounds	Percent	Percent	Pounds	Pounds
Frozen fresh fish					
Total holdings	35,211,000	+ 4	- 2	33,742,000	35,839,000
Important Items:					
Cod:					
Whole	1,907,000	+ 3	- 116	1,849,000	884,000
Filletts	2,477,000	- 5	+ 21	2,604,000	2,042,000
Salmon	6,531,000	+72	- 30	3,790,000	8,154,000
Sea herring	8,130,000	-19	+ 9	10,087,000	7,456,000
Halibut	7,202,000	- 3	*	7,366,000	7,174,000
Mackerel	2,190,000	+34	+ 68	1,633,000	1,300,000
Whitefish	697,000	-54	- 39	1,528,000	1,137,000
Tullibee	673,000	+12	- 33	601,000	1,004,000
Frozen smoked fish					
Total holdings	1,718,000	-12	- 44	1,947,000	3,062,000
Important Items:					
Finman haddie	81,000	- 9	- 60	89,000	202,000
Filletts; cod, haddock, etc.	871,000	- 5	- 46	919,000	1,613,000
Sea herring kippers	670,000	-22	- 40	862,000	1,116,000

*An increase of less than one-half percent.

CANADIAN FREEZINGS OF SALMON DURING OCTOBER DOWN 37 PERCENT

During October, 8,281,000 pounds of fresh fish and 906,000 pounds of smoked fish were frozen by Canadian cold-storage plants, according to preliminary data released by the Dominion Bureau of Statistics. Compared with October 1941, this was a decrease of 9 percent in the production of frozen fresh fish and 12 percent in frozen smoked fish. Salmon, the main item frozen during October, accounted for 27 percent of the total freezings during the month. However, the production of this item was 37 percent below the quantity frozen during the same month a year ago. Freezings of mackerel were 250 percent above those of October 1941, and 145 percent greater than in September 1942. October freezings of cod filletts and sea herring showed marked declines as compared with the same month in 1941.

Item	Freezings of Fishery Products in Canadian Cold-storage Plants				October 1941
	October 1942	October compared with Sept. 1942	Oct. 1941	September 1942	
	Pounds	Percent	Percent	Pounds	Pounds
Frozen fresh fish					
Total freezings	8,281,000	+ 10	- 9	7,497,000	9,078,000
Important Items:					
Cod:					
Whole	202,000	- 65	+ 21	576,000	167,000
Filletts	940,000	- 50	- 34	1,876,000	1,434,000
Haddock filletts	77,000	- 36	+ 40	121,000	55,000
Salmon	2,447,000	+ 20	- 37	2,036,000	3,090,000
Sea herring	53,000	- 91	- 57	579,000	124,000
Halibut	236,000	- 70	+3,833	783,000	6,000
Mackerel	876,000	+145	+ 250	359,000	251,000
Frozen smoked fish					
Total freezings	906,000	+ 34	- 12	675,000	1,032,000
Important Items:					
Filletts; cod, haddock, etc.	585,000	+ 36	- 29	429,000	821,000
Sea herring kippers	189,000	- 1	+ 48	191,000	128,000

Canned Fish Trade

FINAL ALASKA SALMON PACK 5,015,375 CASES

Reports of the complete pack of salmon in Alaska during the 1942 season totaled 5,015,375 standard cases, according to the compilations of the Service's Division of Alaska Fisheries' office in Seattle. This is almost identical with the 1940 pack but about 27 percent under 1941 and 17 percent less than the 5-year average.

Final Alaska Salmon Pack, 1942

District	Date	Canneries Operated	Red	Pink	Chum	Coho	King	Total
Western	August 1	6	436,174	8,725	16,497	2,627	3,169	467,192
Central	Sept. 12	31	352,118	1,037,073	325,851	156,589	35,744	1,907,375
Southeastern	Oct. 25	34	117,303	1,753,709	595,817	172,054	1,925	2,640,808
Total 1942--Oct. 25		71	905,595	2,799,507	938,165	331,270	40,838	5,015,375
All districts--								
1941	Oct. 25	109	1,147,184	4,620,789	706,845	350,223	40,422	6,865,463
" " 1940	Oct. 25	98	962,982	2,912,781	868,196	275,634	23,122	5,042,715
5-year average	Final	105	1,727,780	3,370,534	709,741	212,001	41,313	6,061,369

CALIFORNIA TUNA PACK 23 PERCENT BELOW LAST YEAR--MACKEREL, 57 PERCENT

During September, California cannery packed 313,403 standard cases of tuna, according to information released by the California Division of Fish and Game, a decrease of 23 percent as compared with the pack for the same month last year. During the period from January 1 through September 30, the California pack of tuna amounted to 1,674,322 cases. Compared with the same period of 1941, when 2,185,369 cases were canned, this was a decrease of 23 percent or 511,047 cases. The major portion of the decrease resulted from a marked decline in the pack of yellowfin tuna which was 395,036 cases short of the amount canned in the same period last year. The decline in the pack of this species is the result of the purchase of a large part of the larger tuna clippers by the Government and restrictions on the operations of the remaining vessels.

The September pack of canned mackerel amounted to 38,990 standard cases, a decline of 69 percent as compared with the volume canned in September last year. The total pack during the first nine months of 1942--163,743 standard cases--was 57 percent below that of the same period in 1941. It is now evident that unless there is an unusually heavy pack of mackerel during the last three months of 1942, the current year's production will be the smallest since 1932, when less than 100,000 cases were canned. Present indications are that the 1942 California pack of this species will total less than 50 percent of the average for the past five years, which amounted to nearly 1,000,000 cases.

California Pack of Tuna and Mackerel--Standard Cases^{1/}

Item	September 1942	August 1942	September 1941	Nine mos. ending with Sept.	
				1942	1941
	Cases	Cases	Cases	Cases	Cases
Tuna:					
Albacore	51,040	98,682	77,662	190,453	98,784
Bonito	1,671	7,389	41,217	20,720	215,612
Bluefin	12,154	39,670	3,835	273,690	175,970
Striped	134,749	115,132	82,202	364,295	323,708
Yellowfin	87,661	122,417	153,649	655,306	1,050,342
Yellowtail	2,534	1,748	33,565	37,570	143,189
Flakes	20,466	34,140	9,239	112,515	140,439
Tonno style	3,128	-	3,308	19,773	37,325
Total	313,403	419,178	404,677	1,674,322	2,185,369
Mackerel	38,990	952	126,791	163,743	380,218

^{1/} Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

CALIFORNIA SARDINE LANDINGS 35 PERCENT BELOW LAST YEAR

The effect of the reduction in the pilchard fleet off the California Coast became more apparent during the month of October when landings for the current season to the end of that month dropped 35 percent below those for a similar period for last year, according to information on landings and canned pack furnished by California Sardine Products Institute and the State Division of Fish and Game.

California Sardine Landings, Canned Pack and Byproducts						
Item	Unit	M O N T H			S E A S O N	
		1942	1942	1941	1942-43	1941-42
		Sept. 25-Oct. 29	Aug. 28-Sept. 24	Sept. 27-Oct. 31	Aug. 1-Oct. 29	Aug. 1-Oct. 31
Landings	Tons	83,504	87,846	177,433	220,794	339,438
Canned	1 lb. ovals-48 per case	209,602	275,482	629,726	559,046	1,160,993
	1 lb. tails-48 per case	348,857	201,032	634,525	624,605	978,913
	1 lb. fillet-48 per case	4,606	23,967	53,933	38,759	91,165
	1 lb. round-96 per case	17,482	18,066	75,234	38,947	122,171
	5 oz.-100 per case	26,816	32,453	127,778	70,661	215,092
	Unclassified	2,698	9,793	38,107	14,020	114,079
TOTAL, Std. cases-48/1		598,399	537,484	1,487,741	1,301,998	2,561,763
		September	August	September	Sept. 30	Sept. 30
Meal	Tons	11,953	10,014	15,411	21,967	27,139
Oil	Gals.	2,878,332	2,423,381	3,506,512	5,301,713	6,065,652

SHRIMP PACK 2 PERCENT OVER LAST SEASON

During the 5 weeks ending October 31, production of canned shrimp in both the wet and dry pack amounted to 149,744 standard cases, a drop of 23 percent below the pack for the comparable period one year ago, according to the Service's New Orleans Market News Office. Operating under the Seafood Inspection Service of the U. S. Food and Drug Administration, were 39 plants which canned 361,036 standard cases, using 24,035,123 pounds of raw shrimp, during the period from July 1 through the above date. This season's pack was 2 percent greater than last season's total of 369,135 cases on November 1.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

M O N T H			S E A S O N		5-yr. average
1942	1942	1941	1942	1941	
Sept. 27-Oct. 31	Aug. 30-Sept. 26	Sept. 28-Nov. 1	July 1-Oct. 31	July 1-Nov. 1	July 1-Oct. 31
149,744	130,592	193,700	361,036	369,135	580,692

*All figures on basis of new standard case - 48 No. 1 cans with 7-oz. per can in the wet pack and 6 $\frac{1}{2}$ -oz. per can in the dry pack.

Quotations reported to the Service's office by Gulf Coast packers for canned shrimp in the usual wholesale quantities in plain No. 1, standard tins, f.o.b. point of production, follow:

Canned Shrimp Prices--Per Dozen Tins

Item	November 1, 1942*	October 1, 1942*	November 1, 1941**
WET PACK			
Small	\$2.33-2.76	\$2.33-2.76	\$1.60-1.80
Medium	2.58-2.90	2.57-2.82	1.70-1.90
Large	2.70-2.94	2.70-2.94	1.85-2.00
Jumbo	2.82-3.19	2.82-3.19	1.95-2.15, few 2.25
DRY PACK			
Small	\$2.55-2.80	\$2.69-2.75	\$1.60-1.75
Medium	2.67-2.91	2.80-2.91	1.70-1.85
Large	2.80-3.04	2.90-3.04	1.85-1.95
Jumbo	2.93-3.17	3.05-3.29	1.95-2.15, few 2.25

*7 oz. net wt. for wet pack and 6 $\frac{1}{2}$ oz. net wt. for dry pack.

**5-3/4 oz. net wt. for wet pack and 5 oz. net wt. for dry pack.

BRITISH COLUMBIA PILCHARD AND SALMON PRODUCTION DOWN

The current season's pack of all species of canned salmon in British Columbia on October 31 was 18 percent below that for the same period one year ago, sockeye being the only item to show an increase, according to reports from the Chief Supervisor of Fisheries at Vancouver.

Pilchard production to October 10, with last season's comparable figures in brackets, was: landings, 48,054 (60,045) tons; meal manufactured, 8,161 (10,473) tons, and oil produced, 1,091,494 (1,789,708) imperial gallons.

British Columbia Salmon Pack

	To October 31, 1942	To November 1, 1941
	<u>Standard Cases</u>	<u>Standard Cases</u>
Sockeye	663,816	454,870
Spring	22,522	49,945
Chum	552,390	779,995
Pink	269,206	430,360
Coho	209,166	389,134
Total	1,717,100	2,104,304

OPA SETS CEILING PRICES FOR ALASKA AND PUGET SOUND CANNED SALMON

Moving to iron out wide variations between individual sellers' March 1942, ceilings on canned salmon, the Office of Price Administration on November 10 set specific dollars and cents maximum prices on canned salmon at the packer level. The new industry-wide ceilings reflect a price close to the average March ceilings reported by the nation's salmon canners.

Maximum Price Regulation No. 265 (Sales by Cannerymen of Salmon) became effective in the Continental United States and the District of Columbia November 9, 1942, and in the territories and possessions of the United States November 19. Except in a few cases where March ceilings were inadequate, the new packer order on salmon will not change ceiling prices for either wholesalers or retailers. Distributors will continue to be governed by the General Maximum Price Regulation at the individual seller's top March prices or--where inadequate--by special formulas in Maximum Price Regulation No. 237 for wholesalers and in Maximum Price Regulation No. 238 for retailers.

The new canner ceilings will reflect a price generally compatible with the maximum prices permitted to be paid by both Government agencies in their acquisitions for the armed forces and by the private trade. The regulation permits the Government to continue to buy in a stabilized pricing zone.

OPA officials emphasized that ceilings set are higher than the average 1941 salmon prices, thus affording a fair return to the canner in light of his increased costs.

Although the five main salmon canning regions in the United States are the Columbia River, Puget Sound, southeastern Alaska, central Alaska and western Alaska, the new regulation does not cover canned salmon from the Columbia River. This will be handled later by separate regulation. The Columbia River types of salmon usually bring better prices because of superior quality although constituting a minor portion of the \$40,250,000 ten-year average value of the total salmon pack. By means of a separate regulation, industries operating in the Columbia River will be afforded relief that will be equitable and in keeping with the Emergency Price Control Act of 1942.

The prices set forth below are maximum prices per case f.o.b. car at Seattle, Washington, for salmon canned in territory outside the continental United States and f.o.b. car at the shipping point nearest cannery for salmon canned within the United States. For salmon canned in Alaska and sold for consumption in Alaska the maximum price shall be 50¢ less per case of 48 one-pound cans than the prices set forth below. The maximum prices are gross prices and the seller shall deduct therefrom his customary allowances, discounts, and differentials to purchasers of different classes.

Variety	Style of container		Price per case of 48 cans
Chinook (<i>Oncorhynchus tshawytscha</i>).....	$\frac{1}{2}$ lb. flat	307 x 201.25	\$12.00
	1 lb. tall	301 x 411	15.00
Red (<i>Oncorhynchus nerka</i>).....	1 lb. flat	401 x 211	15.50
	$\frac{1}{2}$ lb. flat	307 x 201.25	9.00
	1 lb. tall	301 x 411	11.60
Coho (<i>Oncorhynchus kisutch</i>).....	1 lb. flat	401 x 211	12.30
	$\frac{1}{2}$ lb. flat	307 x 201.25	7.75
	1 lb. tall	301 x 411	8.00
Pink (<i>Oncorhynchus gorbusha</i>).....	1 lb. flat	401 x 211	8.00
	$\frac{1}{2}$ lb. flat	307 x 201.25	5.20
	1 lb. tall	301 x 411	7.60
Chum (<i>Oncorhynchus keta</i>).....	$\frac{1}{2}$ lb. flat	307 x 201.25	5.00
	1 lb. tall	301 x 411	15.00
Alaska sockeye (<i>Oncorhynchus nerka</i>).....	1 lb. flat	401 x 211	16.00
	$\frac{1}{2}$ lb. flat	307 x 201.25	11.00
	1 lb. tall	301 x 411	18.00
Puget Sound sockeye (<i>Oncorhynchus nerka</i>)....	1 lb. flat	401 x 211	19.00
	$\frac{1}{2}$ lb. flat	307 x 201.25	11.00

AMA AMENDS COHO AND CHUM SALMON SPECIFICATIONS

Specifications covering canned coho and chum salmon were amended as follows on November 6, by the Agricultural Marketing Administration:

No. 1 coho salmon shall be coho salmon meeting Federal Specifications for Canned Salmon, FP-S-31A, Sections B through F inclusive.

No. 2 coho salmon shall be coho salmon meeting all of the requirements for canned salmon contained in Federal Specifications for Canned Salmon, FP-S-31A, Sections B through F inclusive, except for color of oil and color of flesh.

Fall chum salmon shall be chum salmon packed during the fall season in Southeast Alaska, Oregon-Washington Coast and Columbia River areas. Fall chum salmon shall meet Specifications PP-S-31A, except that texture shall be typical of fall packed chum salmon and that not to exceed an average of 60 percent of the fish in any lot may be watermarked.

Until further notice, AMA will accept offers for the above types of canned salmon at prices not to exceed the following:

48/1 talls, No. 2 coho salmon packed in ninety-point solid fiber cases, \$10.70 per case.

48/1 talls, fall chum salmon packed in ninety-point solid fiber cases, \$7.00 per case.

CEILINGS ESTABLISHED FOR CANNED PACIFIC AND ATLANTIC MACKEREL

Dollars and cents maximum case prices which processors may charge for canned Pacific and Atlantic mackerel were established at slightly below the average of March 1942, prices in a new regulation--Maximum Price Regulation No. 277--Sales by Cannery of Mackerel--announced November 30 by the Office of Price Administration.

"Mackerel" is defined as Atlantic mackerel (*Scomber scombrus*), Pacific mackerel (*Pseudocapros japonicus*), horse mackerel (*Trachurus symmetricus*).

The prices set forth below are maximum prices per case of 48 cans of mackerel packed for shipment in the usual container, f.o.b. cars at the shipping point nearest cannery. The maximum prices are gross prices and the seller shall deduct therefrom his customary allowances, discounts and differentials to purchasers of different classes.

Pacific mackerel, per case of "talls" or "ovals" \$5.00

Atlantic mackerel, per case of "talls" 8.00

Prices of varieties not specifically mentioned in the regulation are to be fixed by OPA, upon written request from the seller, in line with established maximums for the regular varieties.

"Tall" can means a can (300 x 307) packed to a net weight of 15 ounces on the West Coast for Pacific mackerel and packed to a net weight of 14 ounces on the East Coast for Atlantic mackerel. "Oval" can means a can (607 x 406 x 108) when the same is packed with Pacific mackerel to a net weight of 15 ounces. "Tall" cans packed with Atlantic mackerel contain a lighter net weight than the same cans packed on the West Coast because Atlantic mackerel, more tender and delicate than the Pacific variety, should not be pressed tightly into a can.

SPECIAL PACK OF MAINE SARDINES TO BE PURCHASED BY AMA

The Agricultural Marketing Administration announced on November 6 that purchases of a special pack of Maine sardines* were contemplated and that offers should be submitted so as to be received by the Special Commodities Branch, Agricultural Marketing Administration, Washington, D. C., on or before 11:00 a.m., Eastern War Time, on Monday of each week until December 14, 1942, for acceptance in whole or in part not later than the following Wednesday.

The FSOC will purchase a minimum of 4,020 cases 100/1/4 keyless and a minimum of 2,400 cases 100/1/4 with keys offered pursuant to the announcement at the following prices:

100/1/4 keyless oils \$4.57 per case, basis f.o.b. cars Portland, Maine

100/1/4 with keys \$5.32 per case, basis f.o.b. cars Portland, Maine

Fish and other ingredients shall be of the best quality, and prepared and canned under strictly sanitary conditions in accordance with the best commercial practice. Cans shall be neatly packed and well-filled with fish, and the interstices filled with edible vegetable oil. Fish shall have a good appearance, be cleaned and trimmed with scales and heads removed, practically unbroken, and free from objectionable material. Each 1/4 size can shall contain not less than 8 fish. All fish delivered shall conform in every respect to applicable provisions of the Federal Food, Drug and Cosmetic Act, and regulations promulgated thereunder as in effect on the date of this invitation to offer.

(*On October 30, production reports to AMA indicated that the pack on that date was about 2,610,000 standard cases.)

MAINE SARDINE PRICE CEILINGS AMENDED

Maine sardine canneries which also operate wholesale and retail stores may use their highest March 1942, ceiling prices in making wholesale and retail sales rather than their lower canner ceilings, the Office of Price Administration ruled November 27.

No provision had been made in Maximum Price Regulation No. 184 (Sales by Cannery of Maine Sardines) for the few companies in the industry which perform the triple function of canner, wholesaler and retailer. Under a literal interpretation of the canner regulation, such firms could sell only at the specific canner prices, even in doing business at wholesale and retail.

PRICES FOR DOMESTIC CANNED CRAB MEAT ESTABLISHED BY OPA

Office of Price Administration's Maximum Price Regulation No. 247, issued October 24 and effective October 30, established maximum prices for the sale of domestic canned crab meat. It provides:

1364.252 Canner's maximum prices for domestic canned crab meat. (a) The canner's maximum prices per dozen, f.o.b. factory for each kind, grade, and container size of domestic crab meat of the 1942 pack and subsequent packs shall be those set forth below:

- (1) Blue crab and sand crab meat, fancy or white fancy, No. $\frac{1}{2}$ flats, \$3.50.
- (2) Blue crab meat and sand crab meat, brown claw fancy, No. $\frac{1}{2}$ flats, \$3.00.
- (3) Dungeness crab meat, fancy, No. $\frac{1}{2}$ flats, \$4.00.

(b) For container sizes or styles of pack or types of domestic canned crab meat not listed in 1364.252 (a), the canner's maximum price shall be a price determined by O.P.A. to be in line with the prices listed in 1364.252 (a). Such determination shall be made upon written request, addressed to the O.P.A., Washington, D. C., and accompanied by a sworn statement showing costs and usual differentials.

(c) Every canner shall maintain his customary allowances, discounts, or other price differentials.

1364.253 Wholesalers' and retailers' maximum prices for standard domestic canned crab meat. (a) The maximum prices applicable to sales and deliveries of domestic canned crab meat by any person other than the canner thereof or the agent, or other person acting on behalf or under the control, of such canner shall be (1) in the case of persons selling at wholesale the sum obtained by adding to the seller's maximum prices per dozen in effect prior to the issue of this regulation the amount of twenty-four cents per dozen as to any sale or delivery of dungeness crab meat and the amount of eighty-four cents per dozen as to any sale or delivery of blue crab meat and sand crab meat, and (2) in the case of persons selling at retail the sum obtained by adding to the seller's maximum prices per can in effect prior to the issue of this regulation the amount of two cents per can as to any sale or delivery of dungeness crab meat and the amount of seven cents per can as to any sale or delivery of blue crab meat or sand crab meat.

(b) Every wholesaler and retailer shall maintain his customary allowances, discounts, or other price differentials.

"Domestic canned crab meat" means the fresh-cooked meat of the hard-shell crab (including blue crabs, dungeness crabs, king crabs, sand crabs and rock crabs) packed in vacuum sealed containers and further cooked under pressure, the canning of which takes place in the United States or any of its territories or possessions.

"Blue crab meat" means the meat of the blue crab (*Callinectes sapidus*).

"Sand crab meat" means the meat of the sand crab (*Ovalipes ocellatus*).

"Dungeness crab meat" means the meat of the dungeness crab (*Cancer magister*).

"No. $\frac{1}{2}$ flats" means $\frac{1}{2}$ flat cans (307 x 201.25) or their permitted equivalent (300 x 210).

CONTENTS OF CANS TO BE INDICATED ON BODIES OR ENDS

The War Production Board is asking food canners to mark on cans the contents of each can, at the request of the Armed Services. Military operations often involve handling supplies under difficult conditions and frequently cans containing food become wet and lose their labels, with the result that it is impossible to tell what the unlabeled cans contain.

Until a permanent method of marking has been worked out by WPB, it is suggested, in a letter from WPB to the canners, that the cans be marked in any of the following ways:

1. Embossing the name of the product (or a five-letter abbreviation of the product if it contains more than five letters) on the cover of the can at the closing machine.

2. Printing the name of the product or its five-letter abbreviation on the body or end of the cans, using a permanent non-corrosive ink.
3. Lithographing the name of the product or its five-letter abbreviation on the body or ends of the cans.
4. Printing, stenciling, etc., by hand, provided the name or its five-letter abbreviation is clearly legible in a permanent non-corrosive ink.

The Army, Navy and the Agricultural Marketing Administration have agreed to accept, where the word contains more than five letters, the following abbreviations for fishery products:

<u>COMMODITY</u>	<u>ABBREVIATION</u>	<u>COMMODITY</u>	<u>ABBREVIATION</u>
Fish, Flaked	FISH	Sardines	SARD
Mackerel	MACK	Tuna Fish	TUNA
Salmon	SALMON		

Foreign Fishery Trade

CANADIAN EXPORT PERMITS REQUIRED FOR CERTAIN FISHERY PRODUCTS

The Export Permit Branch of the Canadian Department of Trade and Commerce announced that, beginning November 16, the undernoted fishery products would be placed under export control, and Export Permits be required before making any shipments outside Canada:

Cod (including sablefish or black cod)--fresh, frozen, or smoked
 Haddock--fresh, frozen, or smoked (including finnan haddies)
 Cusk, hake, and pollock--fresh or frozen
 Rosefish--fresh or frozen
 Halibut--fresh or frozen
 Mackerel--fresh or frozen (not filleted)
 Herrings--Atlantic, fresh, frozen, canned, pickled, or smoked, including bloaters and kippers
 Salmon--Atlantic, fresh, frozen, salted, or smoked

In addition to the above, the following fishery products are already under export control and instructions have previously been advised to the industry regarding the obtaining of Export Permits:

Fish liver oils; fish, and visceral oils; and fish and fish liver oil concentrates in bulk
 Sperm, whale, and seal oil
 Fish livers
 Fish meal
 Greyfish or dogfish of the species Squalidae--fresh, frozen, or salted
 Herring--Pacific, fresh, frozen, salted, or canned
 Lobster--canned
 Salmon--Pacific, of any of the species Oncorhynchus or Salmo gairdneri--fresh, frozen, salted, smoked, or canned
 Fishing nets and nettings

FISHERIES OF CHILE

The fisheries industry is an important factor in Chilean economy, and sea, river and shellfish are prominent in the diet of the Chilean people. The coastline and offshore fishing grounds abound in innumerable varieties of edible fish, but the fishing methods followed are in the main somewhat undeveloped.

Full returns for the year 1940 are not as yet available, but those recently released for 1941 show that 3,338 persons were listed as engaged in the fishing industry, that 162 motorized boats were used in fishing operations in that year, and that 1,770 non-motorized boats were similarly employed. The motorized boats were valued at some \$113,600, while the non-motorized vessels were valued at \$107,920.

The total volume of fish taken in Chilean waters in 1941, amounting to 63,836,971 pounds, showed an increase over the 1940 catch of 59,671,392 pounds and over the 1939 catch of 63,606,719 pounds. The principal varieties taken numbered 19.

An extensive variety of shellfish is also available in Chilean and surrounding waters, and this species is an important item in the diet of the people. The catch in 1941, amounting to 18,398,752 pounds, was lower than that for 1940, which totaled 24,674,813 pounds, but above the 1939 catch of 16,811,487 pounds. Production during the past three years amounted to well over 8,800 tons made up of 25 main varieties. (Commercial Intelligence Journal, 11/21/42).

VENEZUELA HIT BY LACK OF TIN

The extensive fish-canning industry of Venezuela, which centers around the Island of Margarita and in the Gulf of Cariaco on the northeast coast of that republic, is finding itself seriously hampered by the current scarcity of tinplate from which to make cans.

Several of these canning factories which are grouped around the island port of Porlamar are closed or expect to close soon. The factories located on Margarita can turn out 10,000 cans a day during the season, while the plants grouped around the city of Cumaná on the mainland ordinarily produce 25,000 cans a day.

The fish found in commercial quantities in this area include red snapper, Spanish mackerel, grouper, tuna, anchovies, bluefish, sardines, shrimp, shellfish; shark products and liver oils are produced.

In the past few years, large amounts of shark-liver oil and shark fins and hides have been sold to the United States. The principal market for the fish products, however, is in Venezuela. Small amounts are also sold to the West Indies, Colombia, and British and Dutch Guianas. Prices are high due to the relatively high cost of production in Venezuela and for this reason, the Venezuelan products have not been able to compete with cheap grades of canned and salt fish from elsewhere.

Active steps are now being taken to provide methods of preserving the catch other than by canning. And Government teachers are showing the fishermen how to improve the time-honored system of drying fish in the sun. While sun-dried fish will keep well for a month, a new method of shade-drying reportedly preserves the fish in a wholesome state for as long as 9 months. These new methods of preserving fish rapidly, so that it will be of uniform quality, are being introduced by the Government. The authorities are watching closely the new process of dehydrating foodstuffs now being applied in the United States to meats, milk, eggs, and vegetables. It is believed that fish can be treated in the same manner, if the proper equipment can be obtained, and that its keeping quality and food value will be much improved.

Most of the 70,000 inhabitants of the Island of Margarita are fishermen and are known as excellent sailors. The island has more than 2,000 fishing boats. (Foreign Commerce Weekly, 11/28/42, and information on file in the U. S. Fish and Wildlife Service)

IMPORTS OF CANADIAN FILLETS 80 PERCENT OF QUOTA ON OCTOBER 31

Under the Canadian--United States trade agreement signed November 17, 1938, Canada is permitted to import in 1942 a quota of 17,174,495 pounds of "filleted fish, fresh or frozen"--consisting of cod, haddock, hake, pollock, cusk and rosefish, at a duty of 1-7/8 cents per pound. According to preliminary figures issued by the Treasury Department, 13,791,002 pounds, or 80.2 percent of the quota, had been exported to the United States during the period from January 1 to October 31, 1942.

ALDEHYDE COAGULANT EFFECTIVE IN PRODUCTION OF ICELANDIC HERRING MEAL AND OIL

Experiments with an aldehyde coagulant used in the production of meal and oil from fish such as herring are described in an article by an Icelandic Government chemist, Inga Bjarnason, in Report on Technological Research Concerning the Icelandic Fish Industry, Vol. IV, published by the Fisheries Association of Iceland.

The article is divided into three parts. In part one there are briefly discussed the chief factors affecting the output of herring factories. In order to illustrate how the output of herring factories varies from time to time, the average, maximum and minimum outputs of the Government factories in Siglufjörður are given in Table I, the output being calculated as a percentage of the rated output. Part two describes experiments with an aldehyde coagulant carried out at the Government factories in Siglufjörður during the summer of 1940. The meal output of the factory in question while the experiment was in progress is set out in Table II. Table III shows the amount of herring processed, expressed in "mál" (135 kilos) and as a percentage of rated through-put. Table IV gives the analyses of press cake and stickwater, while Table V gives the analysis of the finished meal.

Part three describes experiments carried out during the summer of 1941. All results and observations from these experiments were in good agreement with those of 1940*. The main conclusions of the experiments were as follows:

- (1) The aldehyde coagulant used had a noticeable effect on the fish material in the cooker making it firm and thus facilitating the subsequent pressing.
- (2) When processing soft putrid herring which would normally cause greatly diminished output, it was possible to bring the output back to normal by adding up to 2 parts per 1,000 of the aldehyde coagulant to the fish in the cooker.
- (3) When dealing with very soft and putrid herring which the machinery of the factories was quite unable to process, addition of the aldehyde coagulant was useless.
- (4) The aldehyde coagulant facilitated the separation of the oil from the press cake and reduced the fat content of the meal.
- (5) The aldehyde coagulant did not affect the losses in meal in any way.
- (6) Examination of the products revealed that no aldehyde from the chemical was left in the oil. A trace could be found in the meal, but insufficient to affect its quality in any way.
- (7) The aldehyde coagulant did not corrode machinery in the slightest degree, and the fumes that resulted from its use were so slight as to cause no discomfort to the workers.

*A recent report from Iceland to Fishery Market News indicated that the largest reduction plant in Iceland used the aldehyde coagulant described throughout the 1942 season with considerable success in processing exceptionally fat herring as well as soft and putrid herring.

WHOLESALE AND RETAIL PRICES

Prices in primary markets edged upward during the week ended October 10, the Bureau of Labor Statistics' comprehensive index of wholesale prices rising 0.1 percent. Further advances in prices for livestock and dairy products again accounted for the rise, which brought the all-commodity index to 99.8 percent of the 1926 average. In the past month, wholesale prices for foods in primary markets have risen 1.7 percent. The index for this group is about 15 percent higher than at the same time last year.

The retail cost of food is reported to have risen 2.4 percent between September 15 and October 13. Most of this rise occurred during the latter part of September and early October, prior to the OPA action bringing under price control as of October 6 an additional 30 percent of the family food bill. At the higher mid-October levels, foods in retail grocery stores were selling 6.6 percent above the level of mid-May and 16 percent higher than a year ago in October. The retail food cost index of the Bureau was at 129.6 percent of the 1935-39 average, the highest point since May 1930.

Wholesale and Retail Prices

Item	Unit	Percentage change from--		
Wholesale: (1926 = 100)		Oct. 10, 1942	Sept. 12, 1942	Oct. 11, 1941
All commodities	Index No.	99.8	+0.6	+9.0
Foods	do	103.3	+1.7	+15.8
Retail: (1935-39 = 100)		Oct. 13, 1942	Sept. 15, 1942	Oct. 14, 1941
All foods	Index No.	129.6	+2.4	+16.0
Fish:				
Fresh and canned	do	172.8	+2.7	+31.4
Fresh and frozen	\$ per pound	28.5	+0.7	+30.1
Canned salmon:				
Pink	\$ per pound can	22.0	+ .9	+10.6
Red	do	40.7	+ .2	+15.3

PRINCIPAL FISHERY FIELD OFFICES AND LABORATORIES OF THE FISH AND WILDLIFE SERVICE

Division of Fishery Industries

Boston, Mass.	B. E. Lindgren.....	253½ Northern Ave. Market News Service...
Chicago, Ill.	E. C. Hinsdale.....	200 N. Jefferson St. Market News Service.
College Park, Md.	J. M. Lemon.....	Fisheries Technological Laboratory.....
Jacksonville, Fla.	C. B. Lowden.....	309 Duval Bldg. Market News Service.....
Ketchikan, Alaska.....	Lyle Anderson.....	Fisheries Technological Laboratory.....
Mayaguez, P. R.	J. F. Puncochar.....	Fisheries Technological Laboratory.....
New Orleans, La.	Mrs. C. E. Peterson....	1100 Decatur St. Market News Service.....
New York, N. Y.	F. J. Anderson.....	155 John St. Market News Service.....
San Pedro, Calif.	C. B. Tendick.....	Post Office Bldg. Fishery Statistics.....
Seattle, Wash.	M. E. Stansby.....	2725 Montlake Blvd. Fisheries Technological Laboratory.....
	V. J. Samson.....	421 Bell St. Terminal. Market News Service.....

Division of Fish Culture

Regional Headquarters:

Albuquerque, N. Mex. ..	Theodore S. Kibbe.....	220 West Copper Ave. Reg. #2.....
Atlanta, Ga.	John Bloz.....	316 Glenn Bldg. Reg. #4.....
Boston, Mass.	Henry C. Markus.....	643 Park Square Bldg. Reg. #5.....
Minneapolis, Minn.	C. F. Culler.....	828 Plymouth Bldg. Reg. #3.....
Portland, Oregon.....	Alphonse Kemmerich.....	600 Weatherly Bldg. Reg. #1.....

Division of Fishery Biology

Ann Arbor, Mich.	Dr. John Van Oosten....	University Museums. Great Lakes Fishery Investigations.....
Beaufort, N. C.	Dr. Herbert F. Prytherch	Fishery Biological Laboratory.....
Cambridge, Mass.	W.C. Herrington.....	Room A-210 Harvard Biological Laboratory. N. Atlantic Fishery Investigations.....
College Park, Md.	Robert A. Nesbit.....	Fishery Technological Laboratory Mid. & S. Atlantic Fish. Investigations.
Columbia, Mo.	Dr. M. M. Ellis.....	101 Willis Ave. Interior Waters Investigations.....
Milford, Conn.	Dr. Victor Loosanoff....	Fishery Laboratory. Fishery Biological Laboratory.....
New Orleans, La.	M. J. Lindner.....	Room 1609 Masonic Temple Bldg. Gulf of Mexico Investigations.....
Pensacola, Fla.	Dr. A. E. Hopkins.....	Box 1826, Fishery Biological Laboratory...
Seattle, Wash.	Joseph T. Barnaby.....	Alaska Fishery Investigations 2725 Montlake Blvd.
	Harlan B. Holmes.....	North Pacific Fishery Investigations 2725 Montlake Blvd.
Stanford University, Calif.	O. E. Sette.....	Room 450-B Jordan Hall. South Pacific Investigations.....

Division of Alaska Fisheries

Juneau, Alaska.....	(.....)	Federal Bldg. Division of Alaska Fish. ..
Seattle, Wash.	Clarence L. Olson.....	706 Federal Bldg. Division of Alaska Fisheries.....
	(Miss) Ted Murphy.....	

FISHERY TRADE INDICATORS

(Expressed in Thousands of Pounds)

Item	Month	Latest month	Same month a year ago	Previous month
FRESH FISH LANDINGS				
Boston, Mass.	September	14,237	27,319	17,085
Gloucester, Mass.	do	16,845	20,346	24,535
Portland, Maine.....	do	1,794	2,190	1,646
Boston, Gloucester, and Portland:				
Cod.....	do	1,951	3,618	2,011
Haddock.....	do	9,279	14,524	8,489
Pollock.....	do	1,227	1,971	652
Rosefish.....	do	12,427	16,562	16,112
FISH RECEIPTS, CHICAGO^{1/}				
Salt-water fish.....	do	1,721	2,073	1,872
Fresh-water fish.....	do	2,807	2,366	2,416
Shellfish, etc.	do	931	931	690
By truck.....	do	1,911	1,944	1,362
By express.....	do	2,223	1,828	2,247
By freight.....	do	1,325	1,599	1,369
COLD STORAGE HOLDINGS^{2/}				
New York, N. Y.:				
Salt-water fish.....	October	6,424	5,790	6,736
Fresh-water fish.....	do	1,735	1,786	1,458
Shellfish, etc.	do	1,513	2,259	1,111
Boston, Mass.:				
Salt-water fish.....	do	17,301	14,610	17,355
Fresh-water fish.....	do	46	31	35
Shellfish, etc.	do	519	1,000	486
Chicago, Ill.:				
Salt-water fish.....	do	1,570	1,926	1,538
Fresh-water fish.....	do	2,010	1,880	1,715
Shellfish, etc.	do	667	831	352
Unclassified.....	do	374	186	343
United States:				
Cod fillets.....	do	3,498	2,311	3,848
Haddock fillets.....	do	9,298	11,684	9,648
Halibut.....	do	13,927	15,449	14,141
Mackerel (except Spanish).....	do	10,968	6,797	8,931
Croakers.....	do	2,315	4,119	3,103
Rosefish fillets.....	do	4,766	4,781	5,358
Salmon.....	do	9,977	10,221	9,170
Whiting.....	do	15,181	13,208	15,026
Shrimp.....	do	3,621	3,854	2,494
New England, all species.....	do	33,618	30,588	32,285
Middle Atlantic, all species.....	do	21,307	19,872	20,858
South Atlantic, all species.....	do	5,871	6,954	6,045
North Central East, all species....	do	14,685	13,932	14,311
North Central West, all species....	do	3,932	4,334	3,695
South Central, all species.....	do	4,273	4,062	3,432
Pacific, all species.....	do	29,880	27,514	29,234

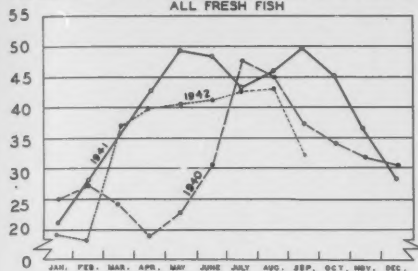
^{1/} Includes all arrivals as reported by express and rail terminals, and truck receipts as reported by wholesale dealers including smokers.

^{2/} Data for individual cities are as of the last Thursday of the month, except those for Boston which are for the last Wednesday of the month, and those for geographical areas and the total of the United States which are as of the 15th of the month.

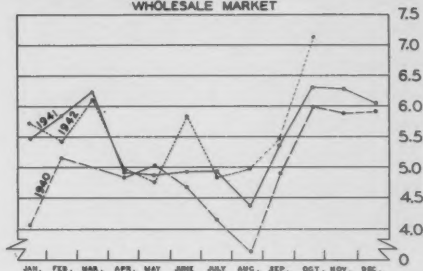
Note:--Data for the latest month are subject to revision.

TRENDS OF FISHERY TRADE IN MILLIONS OF POUNDS OR CENTS PER POUND

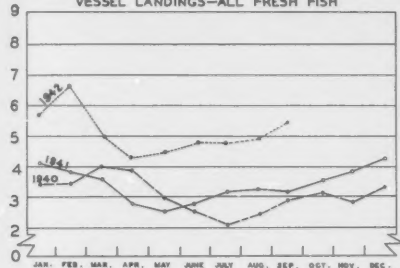
**VESSEL LANDINGS-BOSTON, GLOUCESTER & PORTLAND
ALL FRESH FISH**



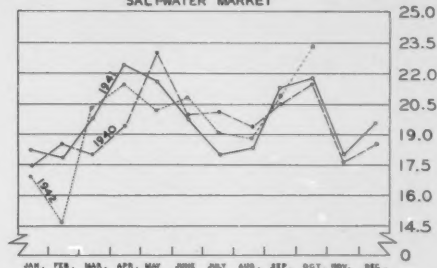
**RECEIPTS OF FRESH & FROZEN FISH-CHICAGO
WHOLESALE MARKET**



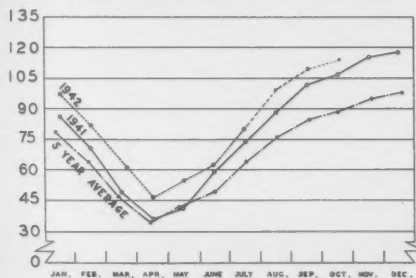
**AVERAGE PRICE-BOSTON, GLOUCESTER & PORTLAND
VESSEL LANDINGS-ALL FRESH FISH**



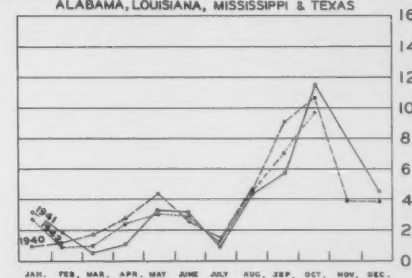
**RECEIPTS OF FRESH & FROZEN FISH-NEW YORK CITY
SALTWATER MARKET**



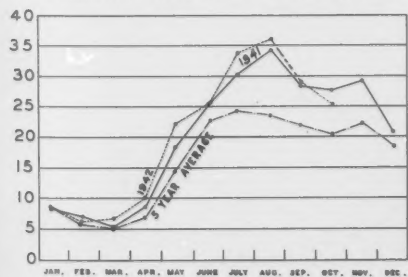
DOMESTIC COLD-STORAGE HOLDINGS OF FROZEN FISH



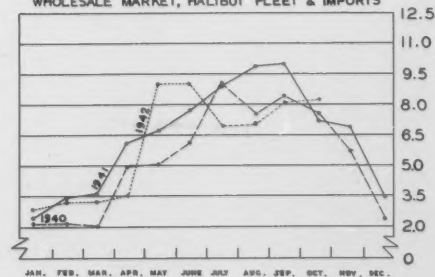
**LANDINGS OF SHRIMP FOR ALL USES-HEADS OFF
ALABAMA, LOUISIANA, MISSISSIPPI & TEXAS**



DOMESTIC PRODUCTION OF FROZEN FISH



**RECEIPTS OF FRESH & FROZEN FISH-SEATTLE
WHOLESALE MARKET, HALIBUT FLEET & IMPORTS**



FEDERAL SOURCES OF COMMERCIAL FISHERY DATA

Fish and Wildlife Service

Current Fishery Statistics:

Landings at Important Fishing Ports.--Monthly and annual detailed data: Landings at Boston and Gloucester, Mass., and Portland, Maine, by poundage and value, and catch by species, gear and bank; and receipts and landings at Seattle, Wash., and operations of Pacific Halibut Fleet.

Freezing and Cold-storage Holdings of Fishery Products.--Monthly and annual data on fishery products frozen and held.

Production of Manufactured Fishery Products.--Annual information on production of canned fishery products and byproducts; production of fresh and frozen packaged fish; summary of quantity and value of all manufactured fishery products; and preliminary statements on canned salmon and oyster packs and production of fresh-water mussel-shell products.

Sectional Surveys.--Annual information on number of commercial fishermen; kind and quantity of fishing gear operated; poundage and value of catch; employment in fishery wholesale and manufacturing establishments; and data on the production of manufactured fishery products for: New England, Middle Atlantic, Chesapeake Bay, South Atlantic and Gulf, Pacific Coast and Lake States, and Alaska.

Fishery Market News:

Market News Reports.--Daily, monthly and annual mimeographed reports on production, movement, prices, storage and canning of fishery products from 6 field offices.

Market News Review.--Fishery Market News, a periodic current review of fishery marketing information.

Annual Statistical Digest:

Fishery Statistics of the United States.--Summary of Current Fishery Statistics, usually in greater detail.

Agricultural Marketing Administration

Purchase Reports.--Daily, weekly, and monthly mimeographed releases covering vendor, f.o.b. point, packaging, type, quantity, and price.

Bureau of the Census

Imports of Fish and Fish Products.--Monthly advance statement on poundage and value of imported edible fishery products by country of origin.

Exports of Meat and Canned Fish.--Monthly advance statement on exports of canned salmon, sardines, shrimp, and other shellfish, to individual foreign countries.

Monthly Summary of Foreign Commerce of the United States.--Report on total poundage and value of fishery products imported and exported.

Quarterly Canned Foods Stock Report.--Information on canners and distributors stocks of canned salmon, sardines, and tuna.

Foreign Commerce and Navigation of the United States.--Annual report on imports and exports with principal items shown separately.

Production, Consumption, and Stocks of Fats and Oils.--Quarterly statement on domestic production, and stocks of cod and cod-liver oil, whale oil, and other fish oils.

Factory Consumption of Primary Animal and Vegetable Fats and Oils, by Classes of Products.--Advance annual report on poundage of marine-animal (whale oil) and fish oil utilized in manufacture of various edible and industrial products.

Animal and Vegetable Fats and Oils.--Annual summary combining two reports above, plus comparative figures for preceding years.

Bureau of Labor Statistics

Wholesale Prices.--June and December issues contain average monthly wholesale prices of canned pink and red salmon, pickled cod and herring, salt mackerel, and smoked salmon for each of the preceding six months.

The Cost of Living.--Mid-month report containing retail prices of pink and red salmon, and fresh and frozen fish.

Bureau of Foreign and Domestic Commerce

Foreign Commerce Weekly.--Special textual and statistical reports by country, industry, and commodity in the interests of promotion of foreign trade.

Tariff Commission

Periodic Reports.--Include studies on specific fisheries or fishery problems.

The National Archives

Federal Register.--Daily publication containing regulatory orders issued by all Government agencies. Available by subscription from the Superintendent of Documents, Washington.

*Available at present for official use of other Government agencies only.

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